

# THE NATIONAL PROVISIONER

NEW YORK AND CHICAGO

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NOVEMBER 10, 1917

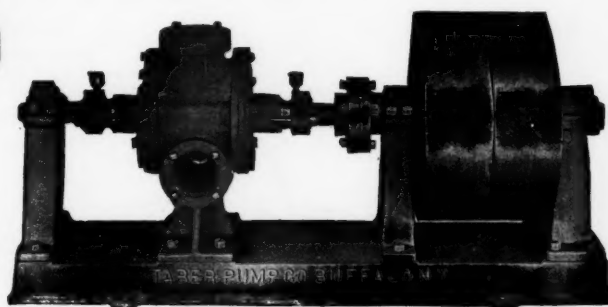
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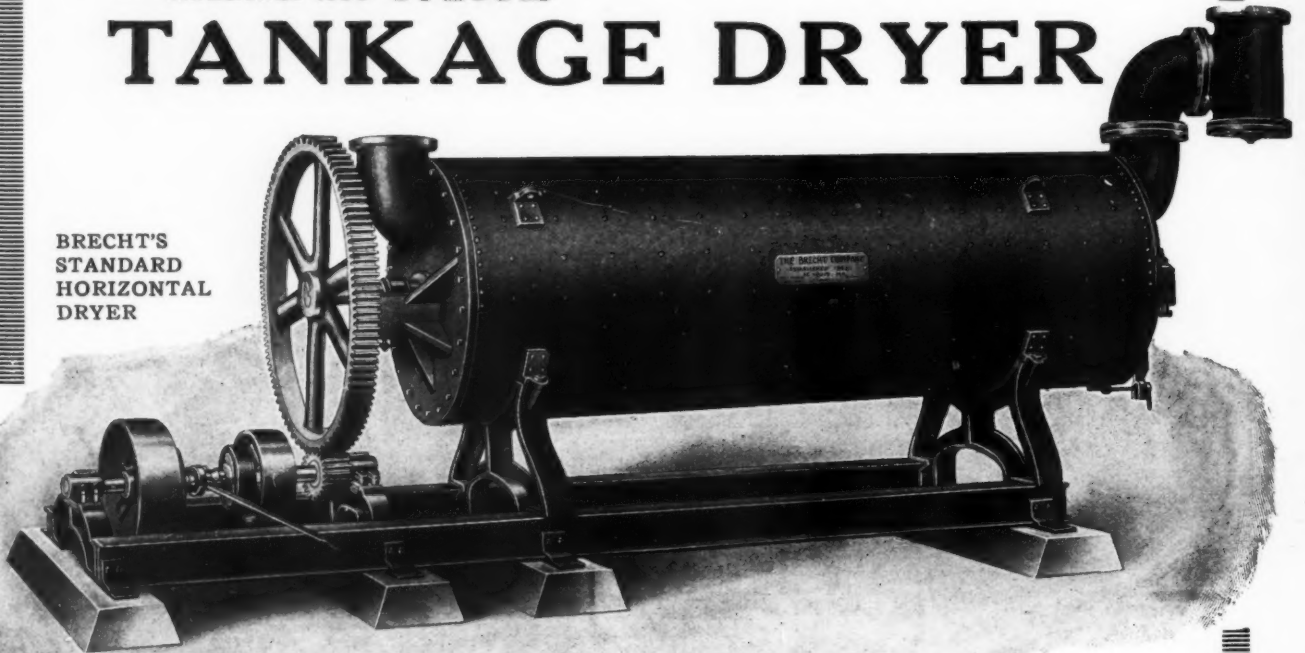
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# THE NATIONAL PROVISIONER

OFFICIAL ORGAN OF THE AMERICAN MEAT PACKERS' ASSOCIATION

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No. 19

## Government Fixes Minimum Hog Prices

The first specific act of the Federal Food Administration in regulating the meat industry came this week with the announcement of a minimum price for hogs.

The Food Administration announces that it will not allow the packer to pay the farmer less than 15½ cents per pound for live hogs, the average to be that of packers' droves on the Chicago market. The farmer is at liberty to get as much above that figure as he can, but the packer can't buy below that.

It is stated that this is not a government guarantee backed by money; neither is it a promise by the packers. The Food Administration simply says it has established rigid control over the packer, and that it will see that the minimum price is not broken through. It says flatly that it will stop all market breaks hereafter, and will insist on stable prices of 15½ cents or over.

The announcement was made following a conference at Chicago between Joseph P. Cotton, the New York lawyer who has been appointed head of the Meat Division of the Food Administration, and representatives of packers, livestock commission men and hog producers. It is generally conceded that the producers got more than they asked for.

Mr. Cotton issued a statement in which he said his aim was to assure the hog grower a profit, limit the profits of the packer and middleman, eliminate speculation, and increase hog production. His statement follows:

### Official Statement on Hog Prices.

"The main purposes of the Food Administration as to hogs are four:

*"To see that the producer at all times can count on a fair price for his hogs so that it will be profitable to him.*

*"To see that the farmer increases the number of hogs bred.*

*"To limit the profit of the packer and the middle man.*

*"To eliminate speculation.*

"All these purposes are necessary because we must have more hogs, so that the ultimate consumer shall at all times get an adequate supply of hogs at the lowest feasible price.

"We shall establish rigid control of the packer. Fair prices to the farmer for his hogs, we believe, will be brought about by the full control which the food administration has over the buying of the allies, our army and navy, the Red Cross, the Belgian relief and the neutrals, which together constitute a considerable factor in the market.

### Will Put an End to Price Breaks.

"The first step is to stop the sudden break

in prices paid for hogs at the central markets. These prices must become stable so that the farmer knows where he stands, and will feel justified in increasing hogs for next winter.

"The prices so far as we can affect them will not go below a minimum of about \$15.50 per cwt. for the average of the packers' droves on the Chicago market until further notice.

"We have had, and shall have, the advice of a board composed of practical hog growers and experts. That board advises that the best yardstick to measure the cost of production of the hog is the cost of corn.

"That board further advises that the ratio of corn price to hog price on the average over a series of years has been about 12 to 1 (or a little less). In the past, when the ratio has gone lower than 12 to 1, the

stock of hogs in the country has decreased. When it was higher than 12, the hogs have increased.

"That board has given its judgment that to bring the stock of hogs back to normal present conditions the ratio should be about 13. Therefore, as to the hogs farrowed next spring, we will try to stabilize the price so that the farmer can count on getting for each 100 pounds of hog ready for market, 13 times the average cost per bushel of the corn fed into the hogs.

"Let there be no misunderstanding of this statement. It is not a guarantee backed by money. It is not a promise by the packers. It is a statement of the intention and policy of the Food Administration, which means to do justice to the farmer."

### Livestock Interests Are Pleased.

Attitude of the livestock interests toward this decision seems to be one of glee. The  
(Continued on page 36.)

## Regulations for Food Control Under License

Complete and definite regulations governing the handling of foods have been promulgated by the President, to take effect at once, in connection with the licensing of importers, manufacturers, wholesalers, canners, packers and large retailers.

The announcement states that the principal objects of the rules are as follows:

1. To limit the prices charged by every licensee to a reasonable amount over expenses, and forbid the acquisition of speculative profits from a rising market.

2. To keep all food commodities moving to the consumer in as direct a line and with as little delay as practicable.

3. To limit as far as practicable contracts for future delivery and dealings in future contracts.

"Under the Food Control Act, in addition to the power to promulgate rules, the President is given broad powers to deal with individual cases. . . . This power will be freely exercised to accomplish the three purposes set out above. If every licensee will make those purposes the cardinal principles of his business, and obey the law and the regulations, he will be free from interference by the government. Violation is cause for revoking any license, as well as subjecting the offender to such criminal penalties as may be prescribed."

There are a large number of general rules governing all licensees, together with additional special regulations for various trades in which there are special conditions, or specific abuses to be overcome.

The regulations issued refer to meats only in a general way. They are more specific as to cottonseed products, produce, etc., and in regard to the operations of brokers, commission merchants, etc.

These regulations are published in full in this issue of The National Provisioner.

### How Retailers Will Be Curbed.

The elimination of excessive prices charged by small retailers, who are not subject to license, will be helped by a rule forbidding licensees to sell foods to any person who is violating Section 4 of the Food Control Act by taking excessive profits or speculating.

An important rule provides that no licensee shall "import, manufacture, store, distribute, sell or otherwise handle any food commodities on an unjust, exorbitant, unreasonable, discriminatory or unfair commission, profit or storage charge."

With respect to a large group of commodities, particularly non-perishables, the regulations require that profits shall be no greater than a reasonable advance over the actual purchase price of the particular goods sold, without regard to the market or replacement value.

In determining the amount of such advance the licensee may average the cost of goods of each class. For example, the cost of all canned corn on hand may be averaged and a reasonable advance over such average will be deemed a fair sale price for canned corn, but the licensee will not be permitted to average the cost of all licensed commodities on hand and add an advance over such average.

Resales within the trade without reasonable justification, especially if tending to result in higher market prices, will be dealt with as unfair practices.

Whenever practicable all shipments are



to be made in car lots, in cars loaded to maximum capacity.

Another rule reads: "The licensee shall not knowingly commit waste, or wilfully permit preventable deterioration in connection with the production, importation, manufacture, storage distribution or sale of any food commodities."

#### How Storage Abuses Are to Be Stopped.

The storage or control by a licensee, by contract or otherwise, of food commodities in a quantity in excess of the reasonable requirements of his business for use or sale by him during the period of sixty days is prohibited, with exceptions in specified commodities, and under certain conditions.

Handling foods in such ways as to monopolize or restrict the supply is guarded against. Special rules require that foods which have been held in cold storage for more than thirty days shall be marked "Cold Storage Goods" when offered for sale; prohibit speculation in futures on canned goods; forbid the shipment of potatoes which have been seriously damaged; protect the producer who ships his products to markets on consignment against unfair charges by commission men, brokers and auctioneers, and cover many other special points.

Licensees are required to keep records, to make regular reports upon forms that will be furnished by the Food Administration, giving complete information regarding transactions in the controlled foods, and to permit representatives of the Food Administration to inspect their property or records. Information obtained in this way is to be carefully safeguarded and kept confidential by the Food Administration. The announcement adds:

"No one is expected to do business at a loss, and the regulations have been drawn with the purpose of protecting all legitimate dealers, strengthening them in the performance of useful functions, and avoiding interference with normal activities. The speculator, the hoarder, the waster of food do harm not only to the public but to all honest and patriotic merchants.

"With this kind of competition eliminated, the great majority of food-handlers who have consistently tried to abide by the law and the program of the Food Administration will find that they are doing business under greatly improved conditions, and that they can obtain a normal, reasonable return for the important services which they render to the nation."

#### Food Dealers Should Take Inventory.

All dealers in foodstuffs who are licensed on November 1 by the Food Administration will do well to take an inventory at once, because they will be required to give details of the condition of their business November 1 in their first reports, which must be submitted at Washington December 1.

Forms for these reports are in the hands of the printer and will not be immediately available. When they are issued they will be sent at once as a reminder that the first report must be made. The Food Administration gives this general notice now, because later many dealers might have difficulty in stating just what stock they had on hand November 1.

The inventory, when compared with reports of later date, will enable the authori-

ties to determine whether hoarding has been practiced. Reports are to be made monthly and will be a transcript of monthly business of all licensees.

Dealers in perishable products should make a careful inventory of stocks both in and out of storage November 1, and keep a record of the income and outgo of all merchandise during the succeeding months, as well as detailed cost records.

#### OFFICIAL TEXT OF REGULATIONS.

The official text of the regulations, made public this week in pamphlet form, includes a copy of the food law and of the President's licensing proclamation. The regulations, general and special, are as follows:

General rules and regulations governing all licensees except in so far as such rules and regulations may be modified as to particular licensees by special rules and regulations.

Rule 1.—It shall be the duty of each licensee to give to such representative as may be designated by the United States Food Administrator, whenever the said representative shall so require, any information concerning the conditions and management of the business of the licensee. Reports, when requested by said representative, shall be made on such blanks, to be furnished by the United States Food Administration, as the United States Food Administrator may designate, giving complete information regarding transactions in any commodities imported, manufactured, refined, packed, purchased, contracted for, received, sold, stored, shipped or otherwise handled, distributed or dealt with by the licensee, or on hand, in the possession or under the control of the licensee, and any other information concerning the business of the licensee that such representative may require from time to time. Whenever the said representative shall require it, the licensee shall furnish such information in writing under oath.

Rule 2.—The authorized representative of the United States Food Administrator shall be at full liberty, during ordinary business hours, to inspect any and all property stored or held in possession or under the control of the licensee, and all records of the licensee. All necessary facilities for such inspection shall be extended to the said representative by the licensee, its agents and servants.

Rule 3.—The licensee shall keep such records of his business as shall make practicable the verification of all reports rendered to the United States Food Administration.

Rule 4.—No agent or employee of the United States Food Administration shall divulge or make known in any manner, while he is such agent or employee or thereafter, except to such other agents or employees of the United States Food Administration as may be required to have such knowledge in the regular course of their official duties, or except in so far as he may be directed by the United States Food Administrator or by a court of competent jurisdiction, any facts or information regarding the business of the licensee which may come to his knowledge through any examination or inspection of the business or accounts of the licensee or through any reports made by the licensee to the United States Food Administration.

Rule 5.—The licensee shall not import, manufacture, store, distribute, sell or otherwise handle any food commodities on an unjust, exorbitant, unreasonable, discriminatory or unfair commission, profit or storage charge.

Rule 6.—The licensee, in selling food commodities, shall keep such commodities moving to the consumer in as direct a line as practicable and without unreasonable delay. Resales within the same trade without reasonable justification, especially if tending to result in a higher market price to the retailer or consumer, will be dealt with as an unfair practice.

Rule 7.—No broker or other licensee shall buy or sell any food commodity for his own

(Continued on page 24.)

#### TO FORCE RETAIL PRICES DOWN.

It is reported from Chicago that retail prices of ham and bacon were cut 5 to 10 cents by the Illinois Food Administrator on Thursday. The Government has taken complete control of the packing industry, and will attempt to force retailers to fall in line, although the law does not give the Food Administration direct control over them.

While for the moment the cut in provisions applies only to Chicago and suburbs, prices set there eventually will serve as the standard for the whole country. The price of lard will be announced in a day or two, and in a week all standard cuts of pork, beef and mutton will be on the list, it is said.

The ham and bacon prices are for the whole piece. For the best ham a fair price to the retailer is set at 30 to 31 cents a pound, while a fair price to the consumer is placed at 32 to 36 cents, the lower price being for cash and carry home, the higher for charged and delivered. The consumer should pay for the medium grades of ham 30 to 34 cents, the Food Administrator says.

The price list places the best bacon at 45 to 49½ cents to the consumer and medium grades at 40½ to 44½ cents. Chicago has been paying the retail butcher from 55 to 60 cents a pound for best bacon sliced. The Government says that sixty cents represented a retail gross profit of at least 15 cents.

#### GOVT. "BEARS" TURKEY PRICES.

The federal Food Administration announces that turkeys will be cheap and plentiful for the Thanksgiving season. The reason for this is that the government will force holders of turkeys in storage to put them on sale, and by increasing the volume of marketing will lower the price. What effect this liquidation at Thanksgiving will have on the turkey supply for Christmas and later remains to be seen. The official statement is as follows:

"Plentiful supplies of turkeys are available for the Thanksgiving market, according to information in possession of the United States Food Administration, if the large stock of turkeys now in cold storage is placed on sale. The Food Administration will require that this poultry be rapidly placed on sale under the provisions of the Food Control Act. With a larger volume of the product going on the market for sale, consumers may soon look for an abundant supply at lower prices."

#### KEEPS U. S. FOOD FROM NEUTRALS.

European neutrals have not yet given the United States satisfactory assurances that food shipments from this country will be kept out of Germany. "And until 'satisfactory' assurances are given," said a government official, "they won't get any. The embargo on shipments of supplies to Norway, Sweden, Denmark, Holland, Spain and Switzerland, declared weeks ago by the President, is still air-tight and ironclad."

Loopholes through which American supplies might slip into Germany have been detected by the authorities. One favorite plea of neutral missions seeking food is that the common people are in want. "We have determined," said the government official, "that we will not feed so-called neutral laborers who are working on German munitions."



# THE FOOD SITUATION IN FRANCE

## Only Solution Is to Increase the Meat Supply

By Fred B. Pitney.

**EDITOR'S NOTE.**—This is the third and last of the series of articles by Mr. Pitney on the food crisis in France. He says the French people are very much like Americans to the extent that they prize their independence, and resent efforts of the government to dictate methods of eating and living. They have always been liberal in feeding refugees without thought of their own future welfare. Hence they now face a dire shortage, which official figures clearly prove. Livestock interests in America have a wonderful opportunity in helping to restore the agriculture of France by furnishing livestock, both now and after the war. The replenishing of the meat supply is the chief problem.]

The French government is very bureaucratic, but the French people do not like to be overgoverned. They object seriously to anything that savors to them of meddling in a man's private affairs.

For this reason it has been extremely difficult to get a workable income tax law in France. The people immediately rose against the proposal to give the government the right to examine their books and find out if they told the truth about their incomes, or find out what their incomes were, if they failed to make a return. So a scheme was figured out for taxing a man on seven times his rent, if he made no income tax return, or one the government thought too low.

Saying how much or what a man shall eat is, also, getting pretty close to private affairs, and therefore, the French government, knowing intimately the people it has to deal with, is slow in coming to such measures, even in the face of the only too evident food shortage in the country.

There have been efforts at price fixing, but they have not worked satisfactorily, one reason being that they have not been national, but local. Paris, for example, has tried fixing the price of butter, but it has been found that the result has been to drive butter away from Paris to localities where it could be sold for what the market would pay.

### National Price Fixing to Be Tried.

A scheme of national price fixing is to be tried now with beans and potatoes. Both of these crops are far below the requirements of the country. I have seen many days when potatoes could not be bought in Paris, and it was a common thing last winter to have to run half over the city to find a market where green vegetables could be bought. The national price fixing scheme for beans and potatoes will divide the country into districts and fix the price for each district, with a penalty for sending either commodity out of the district without permission.

So far, meat has withstood all efforts to control its consumption—there has been no attempt to control its price—and yet it is vitally necessary either to control the consumption of meat in France or to increase the supply. Otherwise, the end of the war will see the country so reduced in its herds that it will take many years to bring them back again to the point where France will be once more self-sustaining.

### Supply Must Be Increased.

Of course, the thing to do is to increase the supply. When a country has had its bread stuffs cut down to the extent to which France has suffered, the people naturally fall

back on meat. One might think they would fall back on vegetables, but the same reasons that have deprived them of grains have deprived them of vegetables. There have not been the hands to cultivate the ground. They could not more raise vegetables than wheat.

And so they have fallen back on beef, mutton and pork. The herds existed and they have been eaten up. The people had to have something to eat.

To what extent the herds have disappeared is shown by the cutting down of the meat ration of the soldiers at the front. At the beginning of the war they were allowed one pound of meat a day. Twenty per cent. has now been cut from that allowance. And I will point out again that only dire necessity will countenance reducing the food allowance of soldiers at the front.

### Meat Shortage Serious.

Civilians, naturally, were the first to suffer, when meat became scarce. The price went soaring. Retail prices to consumers doubled and trebled. The poor cut down in quantity, one understands, and the very poor went without entirely. But those who could pay could have meat, if they were willing to give the price.

The time came, however, when there had to be an attempt to control the consumption. The army requires 36,000 tons of meat a month, or 432,000 tons a year. France's herds suffered enormously at the very beginning of the war. A total of approximately 2,500,000 cattle, sheep and hogs from the French herds were seized by Germany in the invaded provinces.

Coming immediately on top of this loss France found herself compelled to find food for some millions of Belgian and French refugees. This had to be done at once and the herds remaining had to be slaughtered without stopping to ask questions about the future. One does not say to a starving man, "What will I do tomorrow, if I give you this crust of bread today?"

England, therefore, undertook to supply France with 250,000 tons of meat a year, and this supply was kept up at the rate of about 20,000 tons a month until February of this year. At that time the English supply stopped. England was having then all she could do to feed her own people on reduced rations.

Thus, since February, France has had to supply from her own resources 432,000 tons of meat a year to her armies; 1,428,000 tons for the civilian population, and another 350,000 tons for refugees, making a total of 2,000,000 tons of meat a year demanded by France.

### Herds Have Been Depleted.

What are the herds she has to do this with? At the beginning of 1914 her cattle herds comprised 14,787,710 head; sheep 16,131,390 and hogs 7,035,850. By the end of 1914, after five months of war, her cattle were reduced to 12,668,243, her sheep to 14,038,361 and hogs to 5,925,291. Today her cattle herds are cut down more than twenty per cent., while her sheep number no more than 10,000,000 and her hogs 4,000,000—a loss of nearly fifty per cent. of her hogs and three-eighths of her sheep on top of the loss of twenty per cent. of her cattle.

Cattle feed is short in France and the cattle are poor and under weight. More of them have to be killed in proportion to supply the needed quantity of meat. Milk cows have been killed and the shortage of proper feed has reduced both the quantity and quality of milk. Why, I have seen the time when it has been next to impossible to get milk for my little baby in Paris. I have gone from store to store, begging some one to sell me as little as two cents' worth of milk for my baby.

### Crying Need for Meat.

The government is trying to conserve the meat supply and save the herds now, by limiting the use of meat to one meal a day. The endeavor is made to accomplish this purpose by forbidding the sale of meat after 1 p. m. and ordering the butcher shops closed at that hour, while hotels and restaurants can serve meat only with the noonday meal.

But this measure has had little effect on the use of meat, as it serves only against the restaurants. Housekeepers can buy all the meat they want before 1 o'clock, and they do it, as there is no restriction in the amount that can be bought. Moreover, in the restaurants one can eat all the meat one wants at midday, and thus make up for having none at night, and this also is the practice.

There is only one real solution of the problem. France must have more meat. Her herds are disappearing rapidly. They are today far below the danger point. Soon they will have to be reconstituted entirely. Meat, meat, meat and again meat is a pressing need for France.

Do you want a good position? Watch page 48.

## From The President

The famous "Going East" cover of The National Provisioner's 1917 Convention Number attracted so much attention and so many compliments upon its patriotic significance that an artist's proof of it was sent to President Wilson.

The following reply was received.

Washington, D. C., Oct. 23, 1917.

My dear Sir:

The President asks me to acknowledge the receipt of your letter of October 23rd, with the accompanying picture, and to thank you for your courtesy in writing him. He much appreciates your patriotic sentiments and good wishes.

Sincerely yours,

J. P. TUMULTY,

Secretary to the President.

Mr. George L. McCarthy,  
The National Provisioner,  
New York City.

# PRACTICAL POINTS FOR THE TRADE

## ACTUAL PACKINGHOUSE TESTS.

**EDITOR'S NOTE.**—Every packinghouse superintendent keeps a record of tests, which is his most precious possession, and which serves him as a guide and reference in succeeding operations. It is only actual tests that tell the story in packinghouse practice; theory is all right, but practical results are a necessary guide always. The National Provisioner has printed on this page of "Practical Points for the Trade" many tests of this sort, in answering inquiries from subscribers. It has many more of these test results at its command, and will publish them from time to time for the general information of readers, instead of withholding them until some specific inquiry is made.]

## BRAUNSCHWEIGER SAUSAGE.

The following is from a subscriber in Kentucky:

Editor The National Provisioner:

Can you give me a good recipe for Braunschweiger sausage?

Braunschweiger sausage is a coarse chopped sausage, not as coarse as farmer sausage, and not nearly so fine as the regular cervelat, and is usually stuffed in short wide hog bungs, about 14 inches. The material used consists of back fat trimmings, shoulder fat, ham and shoulder trimmings, and beef chucks, the latter very lean and freed from sinews.

A batch of 150 lbs. should consist of 50 lbs. back fat trimmings, 10 lbs. shoulder fat, 45 lbs. ham trimmings, 25 lbs. shoulder trimmings and 20 lbs. beef chucks. Five to 6 lbs. of salt and 3 ozs. of whole white pepper should be used for seasoning. The lean beef should be ground through a 7/64th plate. The shoulder fat is cut into 2-inch square strips and then shaved fine; then the ground beef, shoulder fat and seasoning is rocked on the block ten minutes; then the ham and shoulder trimmings are added; and on top of the whole the back fat trimmings. Then the mass is rocked for about half an hour, then taken to the cooler and spread about 10 inches thick on tables, to remain about 72 hours; then stuffed in bungs as before mentioned.

The sausage is then taken to the hanging

room to remain an additional 72 hours in a temperature around 50 degs. Fahr., not over, except in damp, muggy weather, when the temperature should be raised to 55 degs. Fahr. Do not allow it to slime. If it should so commence, place it in the smokehouse at once.

Hang at the top of the smokehouse as far away from the fire as possible, on account of the fat content, and gradually raise the temperature of the smokehouse to not over 60 degs. Fahr. The sausage should be smoked satisfactorily in two days.

Pains should be taken to properly dry this sausage before smoking, and in this connection a thorough wiping with a dry, absorbent cloth before placing in the smokehouse helps a whole lot. Cool the sausage off gradually, avoiding sudden contact with cold air.

Some manufacturers wash this sausage in warm (not hot) water, and wipe thoroughly before placing in the dry room, which is a good idea. Any sausage inclined to "slime" is benefited by this process.

## SHRINKAGE OF HIDES IN SALT.

A subscriber in Pennsylvania asks for the following information:

Editor The National Provisioner:

Kindly advise the average shrinkage on the different classes of hides in lots of 1,000 or more that have been in the pack about six weeks. They were cured in No. 2 rock salt.

We have tests of upwards of one thousand native cowhides in salt 5 to 6 weeks, shrinking approximately 12 per cent., 12.50 per cent. and 14.25 per cent.; of native steers shrinking 15.33 per cent.; Texas steers, 15.75 per cent.; Colorados, 13.50 per cent.; branded cows, 16 per cent.; native bulls, 19.50 per cent.; branded bulls, 20.25 per cent. These average on the whole 15.50 per cent., or thereabouts.

On another lot there is an average of

about 14.75 per cent., and still another lot shows an average of about 16.50 per cent.

If hides are wet when weighed green the shrinkage in cured state will show heavier. There does not seem to be any advantage gained by allowing hides to soak up water prior to being weighed, though some may think there is. Those who know seem to think that not over 12 to 15 per cent. shrinkage is attainable with proper care in handling on the killing floor, packing and suitable storage temperatures.

## TREATMENT OF HOG HAIR.

A subscriber in the South writes as follows:

Editor The National Provisioner:

I would like to know how hog hair should be handled for commercial purposes.

The manipulation of hog hair to produce the finished article, including cleaning, drying, sorting, curling, dyeing, etc., is an elaborate process, and it is not advisable to undertake it unless in the business and having sufficient raw material coming in to warrant the undertaking. Saving your hog hair, cleaning, and drying it is decidedly worth while, however, provided you do it right.

Hog hair from different sections of the country and at various seasons of the year fluctuates in value considerably. Hair concerns will contract for hair at so much per hog, or will buy clean and dry hair according to guaranteed sample, in bags, f. o. b. cars. The hair must be free of cuticle and contain no sand, cinders, etc., and must be reasonably free of dust.

This applies to field-cured and dried hair. Machine-cleaned and dried hair, of course, is more acceptable in every sense and brings a better price.

Do you want a good man? Or perhaps it is a position you are after. In either case, keep an eye on page 48. It will be worth your while.

## SWENSON'S FOR EXPORT

One of the most important features of the standard Swenson is the readiness with which transportation and erection are effected.

After the evaporator is assembled in our factory in every detail exactly as per blue print, it is knocked down into its component sections, carefully labeled and boxed with good two-inch lumber.

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5-letter edition

# THE NATIONAL PROVISIONER

## New York and Chicago

Official Organ American Meat Packers'  
Association

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## SAVING MEAT FOOD PRODUCTS

The saving of waste has always been the chief axiom of the meat packing business. Indeed, the modern industry was founded upon it, for without the development of great by-product lines chiefly from what was once wasted there would be no difference between the modern packer and the old-fashioned slaughterer. And the latter would not last as a business man today much longer than the proverbial snowball in Hades!

The packer has been inclined somewhat to carelessness here and there as a result of having this saving song so often sung about him. He has come to think that he may have reached perfection in economical operation and manipulation of materials. It was a shock to be told, as he was told at the recent Chicago convention, that he is a waster instead of a saver.

Nothing has attracted more thoughtful consideration in the business than Myrick D. Harding's paper, read at the packers' convention, in which he called attention to the immediate necessity for conservation of both labor and material in the packinghouse. The 40 per cent. labor waste is a topic in itself. The saving of food material is a matter of nationwide interest outside the trade as well as in it, and for that reason the packer should give it immediate thought and attention.

In this matter Mr. Harding, who is one of the foremost packinghouse superintend-

ents in the country, specified certain particulars of material waste. He included among existing reprehensible practices the leaving of fat on carcasses, the ancient and wasteful custom of dressing lambs, wasteful trimming of meats, lean meat left on tank fats, disposal of hog middles for other than food purposes, wasteful fat separation, etc.

These sins against packinghouse economy and food conservation were clearly set forth by Mr. Harding in his paper, which was read at the convention and published in the great Convention Number of The National Provisioner. It was a coincidence that shortly after Mr. Harding had called attention to these details of a needed reform the Federal meat inspection authorities should make public a report of an investigation on this same subject made by a committee of experts.

This report in every particular parallels Mr. Harding's suggestions for conservation of meats and products in the packinghouse, and shows that packinghouse executives and Government authorities are in accord as to the situation.

It is pleasant to note in the beginning that the committee admits it found practically every packinghouse trying to effect the greatest possible saving of the different kinds of lean meat. It says most of the establishments were accomplishing this, but some were not getting as good results as they might. So the committee makes suggestions in this and other respects which are transmitted to all inspectors and packers for their information.

In the matter of lean meat losses it was found that careless and inefficient trimming of pork cuts and fat trimmings, poor trimming of fresh cattle and hog heads, and other shortcomings of similar character were prevalent, just as Mr. Harding had specified. The experts declare that no saving appears more desirable at this time than the saving of lean meat, even if it involves the trimming off of such meats where once they were allowed to go into the tank with the fats. Nothing is too small to save in this emergency.

Particular attention was given to the saving of fats. Some plants were not saving raw beef and mutton fats where they might do so, partly because of failure to observe inspection rules concerning cleanliness. These rules can be followed, it is said, and the fats can be saved without hardship. Losses in manufactured fats due to tankwater sourness in lard and mold in stearin are also clearly avoidable, and should be prevented.

Losses in cured meats are reported as very small, and yet the committee found establishments where such losses were proportionately large, and where they could be avoided if care was used. Canned meat losses varied according to practice at various plants, and

attention was called to differences which showed that some plants should get after their canning department heads and require a reform in efficiency methods, particularly as regards leaky cans.

Causes of minor losses specified in the report included lack of devices to prevent meat falling to the floor, insufficient refrigeration during shipment, improper cleaning of cars and wagons, unsuitable or frail packages, etc. Attention was called also to the loss to our food supply due to diversion of edible fats to industrial uses, at a time when every ounce of edible product should be devoted to edible purposes.

When it is remembered that Mr. Harding said in his convention paper that at least 69,000,000 pounds of meat food a year is going into inedible products through wasteful dressing and packing methods alone, the justification is seen for his insistence and that of the Government committee upon reforms in this direction. Every meat packer should take it upon himself to see that none of these criticisms applies to any process in his plant. Every pound of meat saved for food is a vital contribution toward the settlement of the war.

## CO-ORDINATING WAR POWER

The power of the nation comes from the combined efforts of the countless communities of the country, and is now organized through State councils of defense, according to the latest bulletin of the committee of the Chamber of Commerce of the United States co-operating with the Council of National Defense. In assisting to make clear to the people the great national purpose in the war, the need for sacrifice and personal effort and in giving the opportunity to the individual for effective service, this vast organization has already been of vital help. As the war proceeds and the need of personal sacrifice and individual effort becomes increasingly greater, the State councils of defense will have greater and greater opportunity to assist the governmental authorities in Washington in making effective use of the forces of the nation.

There can be no conflict, it is said, between this work and the work which business men are doing through their associations and in response to the suggestions of the Chamber of Commerce of the United States. In all this work there is a common purpose—to make effective use of the strength of the nation; to supply through the processes of democracy the organization necessary to produce concentrated action in masses of people.

Business men are concerned primarily with the industrial problems which have arisen in connection with the war. They should act in close co-operation with the authorities.



## TRADE GLEANINGS

It is reported that Armour and Company will build a \$4,000,000 plant at Winnipeg, Canada.

The Enterprise Soap Works at Nashville, Tenn., has been purchased by Charles H. Brandon.

The Stanford Meat Company, Palo Alto, Calif., has been incorporated with a capital stock of \$11,000.

The Etowah Abattoir Company's plant at Gadsden, Ala., has been purchased by Jones Bros., and will be improved.

Plans are being prepared for Corkran, Hill & Co., Baltimore, Md., for a three story, 80 x 200 ft., brick addition to their plant.

Cotton gin No. L, owned by the Covington Cotton Oil Co., Covington, Tenn., has been destroyed by fire. Origin of fire unknown.

A branch house will be erected at the corner of Eccles avenue and Third West street, Salt Lake City, Utah, by the Cudahy Packing Co.

The Central Live Poultry Co., Inc., Brooklyn, N. Y., has been incorporated with a capital stock of \$5,000 by Edward A. Sweeney, Paul C. Holter and Louis Margulies.

The Virginia Fertilizer Corp., Petersburg, Va., has been incorporated with a capital stock of \$50,000, with Frank Lindsay as president and M. A. Finn, secretary and treasurer.

Loss of \$100,000 caused when seed and hull houses of the Hobart Cotton Oil Mill at Hobart, Okla., were burned. Seed house con-

tained nearly 400,000 pounds of seed. Origin unknown.

New England Beef Cattle Co., Milbridge, Maine, has been incorporated with a capital stock of \$50,000, to buy, raise, deal in cattle, sheep and swine of all kinds and to do all things incident to said business.

The Producers Fertilizer Co., Mobile, Ala., has been incorporated with the following officers: President, T. C. Stevens; vice president, H. C. Logan; secretary and treasurer, E. B. Davis. Capital stock, \$50,000.

The Atlantic Minerals Corp., Atlanta, Ga., to manufacture soap from aerolite, has been incorporated with a capital stock of \$25,000, with E. Adamson as president; John B. Stevenson, vice president and Geo. D. Miles, of 529 Grant Bldg., as manager.

### ITALY FIXES PRICE OF HOG FATS.

Vice-Consul Roberts, at Genoa, reports that the Gazzetta Ufficiale, published at Rome, contains a decree of the commissary general for supply and consumption of food establishing the maximum price for hog fat. The maximum wholesale price for hog fat (bacon, lard, sides, or jowl) is raised to 525 lire (\$101.32) per quintal (220.46 pounds) on board at the station of departure. The retail price cannot be higher than 6 lire (\$1.16) per kilo in addition to the eventual duty.

### MEAT SUPPLIES IN OCTOBER.

Official reports of receipts of livestock at seven leading centers during October indicate an increase in cattle receipts of about 250,000 head compared to the same month of 1916. Hog marketing was 550,000 head less, and sheep and lamb marketing was 200,000 below a year ago.

For the ten months of the calendar year receipts of cattle at these seven markets were almost 2,000,000 head greater than for a like period of 1916. Hog receipts were nearly 2,000,000 head less than a year ago, and marketing of sheep and lambs was about 1,250,000 head less.

A synopsis of receipts at seven markets for October, with totals compared, is as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Chicago .....	415,456	56,511	435,892	469,411
Kansas City ..	340,644	43,831	172,154	181,113
Omaha .....	250,258	*	97,558	516,248
St. Louis .....	201,863	*	195,631	44,022
St. Joseph ....	90,992	16,116	117,550	70,278
Sioux City ....	96,068	6,702	104,828	42,303
Fort Worth ....	187,483	59,654	60,859	36,119

Tl. Oct., '17...	1,583,362	182,814	1,184,472	1,339,494
Tl. Oct., '16...	1,326,068	103,017	1,735,610	1,569,342

Receipts for ten months ending October, 1917, with comparisons:

	Cattle.	Calves.	Hogs.	Sheep.
Chicago .....	2,511,446	526,420	5,674,397	2,926,270
Kansas City ..	2,094,090	210,378	1,869,444	1,260,866
Omaha .....	1,355,390	*	2,448,692	2,523,087
St. Louis .....	1,137,030	*	2,207,332	460,992
St. Joseph ....	484,316	51,347	1,693,140	563,917
Sioux City ....	551,167	23,066	1,770,079	189,173
Fort Worth ....	1,265,914	246,532	904,961	374,871

Tl. 10 mos., '17...	9,499,353	1,057,683	16,478,045	8,318,856
Tl. 10 mos., '16...	7,569,231	740,593	18,342,156	9,580,199

\*Calves not separately reported.

### PROPOSALS.

PROPOSALS.—Sealed proposals subject to the usual conditions will be received up to 10:30 A. M., November 20, 1917, for furnishing the New York State Hospitals for the insane with flour, fresh meats, provisions, general supplies and salt fish, for periods as indicated on the printed specifications, deliveries beginning January 1, 1918. For further information apply to the Purchasing Committee for State Hospitals, Room 138, Capitol, Albany.

### FINANCIAL.

The Board of Directors of The American Cotton Oil Company, on November 8, 1917, declared a semi-annual dividend of 3 per cent. upon the preferred stock, and a quarterly dividend of 1 per cent. upon the common stock of the company, both payable December 1, 1917, at the banking house of Winslow, Lanier & Company, 59 Cedar street, New York City.

The Stock Transfer Books will be closed on November 15, 1917, at 3 P. M., and will remain closed until December 7, 1917, at 10 A. M.

William O. Thompson, Secretary.

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# PROVISIONS AND LARD

## WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

### Prices Firm—Trading Light—Hog Receipts Moderate—Minimum Hog Price to Be Stabilized—Product Stocks Fair.

The most interesting development in the provision market during the past week was the statement attributed to the head of the Meat Division of the Food Administration, Mr. Cotton, to the effect that the price of hogs would be stabilized on the basis of 15½c. a pound at the leading packing centers. This statement was somewhat of a surprise to the trade, as a somewhat lower basis for hogs had been looked for.

The immediate effect on the market was a general advance in values, particularly for the January delivery, which was considered too low in view of such a high price for hogs. January lard gained over 1¼c., January ribs about 1c. and January pork \$3 a barrel. It was pointed out that this advance in the market for product simply reflected the change in view of the trade, and did not mean an important change of demand. It reflected the fact that the trade has believed the winter price for hogs would be on a considerably lower level.

The situation as to the demand continues one of persistence. The distribution from packing centers is large and the position as to the future supply of hogs does not point to any material gain in the supplies to be packed this winter. The average price of hogs is still high. The average at Chicago the past week was \$16.60, compared with \$15.50 the preceding week, and the average price this week has still further advanced.

The packing for the summer season as reported in the weekly advices totals about 2,600,000 hogs less than last year. During the entire year, beginning from November 1 to November 1, the hog packing has been about 2,400,000 hogs less than a year ago. With a decrease of that number of hogs in the packing the statement of products stocks is particularly interesting. Since March 1

the Chicago stock of lard has decreased 31,000,000 lbs. against a decrease of 53,000,000 lbs. a year ago, while the decrease in meats has been 77,000,000 lbs. against a decrease of 58,000,000 a year ago. The decrease in the stocks of lard at the leading packing points of the country for the summer season has been 38,000,000 lbs. against a decrease last year of 61,000,000 lbs., and the decrease in the stock of meats has been 176,000,000 against a decrease a year ago of 164,000,000. The fact that the stocks of products have changed so little in view of the decreased packing is quite interesting. Roughly speaking the decrease in production of lard for the season should be about 75,000,000 lbs., and this decrease has been entirely in the summer packing season, which would indicate that the distribution had been quite a good deal less compared with a year ago. In the same way the decrease in the production of meats might be estimated at 325,000,000 lbs., yet the decrease in stocks has been only 12,000,000 lbs. greater than a year ago, showing a marked decrease either for export or domestic distribution on the American supply.

The stocks of product at the leading centers of the West follow:

	Nov. 1, 1917.	Oct. 1, 1917.	Nov. 1, 1916.
Mess pork, bbls....	4,800	11,004	6,622
Other pork, bbls....	35,687	51,364	27,048
P. S. lard, lbs....	15,887,298	45,666,365	34,170,112
Other lard, lbs....	11,880,058	12,782,944	14,102,109
S. P. hams, lbs....	37,167,514	53,186,773	44,855,585
S. P. Sk. hams, lbs.	20,704,584	24,006,344	21,803,045
S. P. picnic, lbs....	10,242,496	15,931,506	9,616,863
S. P. bellies, lbs....	14,677,029	18,858,838	23,014,441
S. P. shoulders, lbs.	1,660,069	1,316,592	1,213,688
D. S. shoulders, lbs.	1,908,768	4,171,583	3,231,351
Sht. rib sides, lbs.	1,964,787	7,453,513	5,136,953
Ex. sh. rib sides, lbs.	876,110	1,966,777	3,203,070
Sh. clear sides, lbs.	798,715	1,095,511	1,268,335
Ex. sh. cl. sides, lbs.	7,122,186	3,646,724	3,342,243
D. S. bellies, lbs....	21,732,069	33,342,748	26,533,284
Short F. backs, lbs.	8,921,288	13,381,157	10,429,277
Other meats, lbs....	34,987,057	33,773,961	21,597,851
Total meats, lbs....	155,652,354	212,513,397	166,477,715

Stocks of product at Chicago compared with March 1 this year and last year follow:

	Nov. 1, 1917.	March 1, 1917.
Lard, lbs. ....	20,001,000	51,413,000
Meats, lbs. ....	62,363,000	139,024,000
All products, lbs..	88,416,000	189,539,000

	Nov. 1, 1916.	March 1, 1916.
Lard, lbs. ....	39,430,000	92,280,000
Meats, lbs. ....	81,503,000	139,025,000
All products, lbs..	116,450,000	239,350,000

Stocks of hog products at Chicago, Milwaukee, Kansas City, St. Louis, South Omaha and St. Joseph, as reported:

	Nov. 1, 1917.	March 1, 1917.
Lard, lbs. ....	27,667,000	65,443,000
Meats, lbs. ....	155,652,000	331,664,000

	Nov. 1, 1916.	March 1, 1916.
Lard, lbs. ....	48,272,000	109,809,000
Meats, lbs. ....	166,476,000	330,680,000

For purposes of comparison, we give the price current packing returns by seasons, and the Chicago Trade Bulletin's statement of product stocks on November 1, compared with March 1, and with last year:

	Nov. 1, 1917.	March 1, 1917.
Winter season ...	15,356,000	15,076,000
Summer season ..	15,628,000	18,285,000

BEEF.—The situation is unchanged. Supplies are very scarce. There is no change in the supplies. Offerings are small, and there is no evidence of any increase in supplies for curing. Mess, \$31@32; packet, \$32@33; family, \$33@35; East India, \$50@52.

LARD.—The market is very strong. The demand persists and high records are made from day to day. The report of a stabilized price for hogs has caused steady advance in price. Quoted: City, \$27@27¼; Western, \$27.60@27.70, nom.; Middle West, \$27.55@27.65; refined Continent, \$27.50@28.75; South American, \$27.75; Brazil, kegs, \$28.75; compounds, \$22¼@22½.

PORK.—The market is irregular. Some concessions were made early in the week, but the demand is good and the offerings are taken off the market. Quoted: Mess, \$47@47½; clear, \$48@52, and family, \$50.

SEE PAGE 29 FOR LATER MARKETS.

### SPANISH MEAT EMBARGO.

According to a cablegram from the American consul general at Barcelona, a Spanish royal order of October 23 prohibits the exportation of preserved meats of all kinds from Spain.



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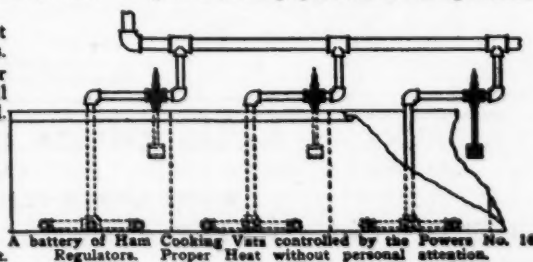
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**EFFECT OF FIXING HOG PRICE.****Observer Wonders if Government Will Also Guarantee Prices for Product.**

(Special Letter to The National Provisioner from W. G. Pross &amp; Co.)

Chicago, Nov. 7, 1917.—The average price of hogs on Tuesday in Chicago was \$16.50, against \$16.70 on Monday, \$16.20 a week ago Tuesday, \$9.15 one year ago Tuesday and \$6.85 two years ago. A leading packer's drove of hogs yesterday cost \$15.98. This price is not far from the Government's suggested minimum price for hogs, \$15.50.

No one questions the Government's right to place a price on any commodity during the war, but it is going to take some time to adjust matters between hog prices and hog products. The suggested minimum price of \$15.50 on hogs looks like a high price when you consider the putting away of hog products to be carried for a long period. Hams and shoulders must be carried for months, and the future provision market must be anticipated for those two articles, but is the Government can assure the farmer a price of \$15.50 for his hogs, which will no doubt produce the result aimed at—increased production—there is no reason why the Government cannot also assure the packer a like assur-

ance of a profit on his hog products, based on the price established for live hogs.

The popular opinion is that there will not be enough hog products to meet requirements. Under such a demand it will probably be easy enough to satisfy the manufacturer as to his profit on hog products. Heretofore, during the winter months, when hog receipts were heavy, people were able to buy fresh pork very cheap, owing to the plentiful supply. Now with a minimum price on hogs, we await with interest how the marketing of fresh pork is going to work out with hog receipts such as will come during the winter months.

The receipts of hogs at present are not up to the usual supply. This is due to the lack of old corn to start the early pigs on. Therefore, hogs that are being held back will come to market later on, and when they start, will come quite freely and continue plentiful for three or four months at least, or until the crop has been fairly marketed.

The future provision market is strong today. Lard is stronger than meats. The strong market is encouraged by the Government's action in endeavoring to establish a minimum price on hogs.

The forecasting of the future provision market is a difficult matter. Now that the Government is undertaking to establish prices for hogs and likely to take the same action with regard to meats, opinions of market action for pork, lard and ribs are of little value. It

has been our opinion for a long time that during the war hog products would sell high, and even after the war. Owing to the scarcity of meats in Europe, prices will still continue high. We see no reason to change our opinion.

**EXPORTS OF PROVISIONS**

Exports of hog products for the week ending Nov. 3, 1917, with comparisons:

PORK, BBLs.			
To—	Week Nov. 3, 1917.	Week Nov. 4, 1916.	From Nov. 1, 1916, to date.
United Kingdom..	.....	20	3,944
Continent .....	.....	105	2,460
So. & Cen. Amer.	1,796	427	12,267
West Indies .....	1,294	889	30,148
Br. No. Am. Col.	1,000	643	11,783
Other countries...	58	.....	918
Total .....	4,148	2,084	61,520

MEATS, LBS.			
United Kingdom..	2,240,000	19,170,000	442,503,000
Continent .....	969,000	4,437,000	230,566,000
So. & Cen. Am.	134,000	9,500	2,296,000
West Indies .....	807,000	117,000	895,500
Br. No. Am. Col.	3,000	27,000	50,700
Other countries ..	882,000	.....	174,800
Total .....	5,034,000	23,846,000	686,675,000

LARD, LBS.			
United Kingdom..	50,000	2,958,000	136,818,000
Continent .....	40,000	5,547,000	162,607,000
So. & Cen. Am.	181,000	501,000	13,242,000
West Indies .....	379,000	160,000	12,826,000
Br. No. Am. Col.	.....	43,000	460,000
Other countries ..	77,000	3,000	806,000
Total .....	727,000	9,511,000	327,962,000

**EXPORTS SHOWN BY STEAMERS.**

Exports of commodities from New York to European ports for the week ending Thursdays, November 1, 1917, as shown by A. L. Russell's report are as follows:

Steamer and Destination.	Oil.		Cottonseed		Bacon and		Tallow.	Beef.	Pork.	Lard.
	Cake.	Bags.	Oil.	Butter.	Hams.	Boxes.				
*Various, Various .....	651	.....	400	8024	.....	75	.....	.....	900	.....
aHuttonwood, Marseilles .....	.....	.....	.....	.....	.....	.....	.....	.....	270	.....
Total .....	651	.....	400	8024	.....	75	.....	.....	1170	.....

\*Details withheld by steamship companies. aSailed September 29.

RECAPITULATION OF THE WEEK'S EXPORTS.			
From—	Pork, bbls.	Meats, lbs.	Lard, lbs.
New York .....	4,148	5,034,000	727,000
Total week .....	4,148	5,034,000	727,000
Previous week .....	.....	14,500,000	7,959,000
Two weeks ago .....	15	4,698,000	283,000
Cor. week last yr.	2,084	23,846,000	9,511,000

COMPARATIVE SUMMARY OF EXPORTS.			
From Nov. 1, '16, to date.	Same time last year.	Decrease.	
Pork .....	12,304,000	22,445,000	10,141,000
Meats, lbs. ....	686,675,000	854,272,000	167,597,000
Lard, lbs. ....	327,962,000	506,976,000	179,014,000

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# TALLOW, STEARINE, GREASE and SOAP

## WEEKLY REVIEW

**TALLOW.**—The market is generally regarded as in a firmer position. The basis of holders was advanced  $\frac{1}{2}$ c. a pound recently to a level of  $16\frac{1}{2}$ c. for City specials. The pressure to sell is not important, and premiums of 1c. a lb. are asked for the good grades. The fact that soapmakers are paying from 15 to 16c. for soap greases is not lost sight of, and the strength in the lard market has also imparted strength to the tallow market.

There has been decidedly less Argentine tallow offered in the local market, and the prices asked have been advanced materially. There was no London auction sale this week.

Sentiment seemed to be somewhat improved partly due to the fact that the quality of tallow offered at the local market is better and there are claims of better glycerine yields.

Prime City tallow is quoted at 16c. and City specials at  $16\frac{1}{2}$ c. loose, nominal.

**OLEO STEARINE.**—Moderate selling pressure resulted in a decline to 21c. Latest advices are of a better demand for compound lard.

**OLEO OIL.**—The situation is very firm with other oils. Demand is good, stocks light and the distribution is of large volume. Extras are quoted at  $24@24\frac{1}{2}$ c.

SEE PAGE 29 FOR LATER MARKETS.

**SOYA BEAN OIL.**—The market has advanced with other fats. The demand is good and there is no evidence of enlarged supply to fill the demand. Offerings from the coast are fair. Prices on the coast are quoted at 15c. in sellers' tanks. Spot is quoted at  $17@17\frac{1}{4}$ c. for crude in bbls.

**CORN OIL.**—The market is strong, with values steadily advanced with the rise in competing oils. The holders are very firm, and some are asking advance over the prices quoted. The market for crude is now quoted at  $18@18\frac{1}{2}$ c.

**COCOANUT OIL.**—Higher prices have again been paid. The stocks are small and demand good. Moderate arrivals of copra and cocoanuts are reported, but not enough to fill the demand. Ceylon,  $17@17\frac{1}{4}$ c.; Cochin,  $18\frac{1}{2}@19$ .

**PALM OIL.**—The market is strong and held at full prices with very little stock offering. Prime, red, spot, 20c.; Lagos, spot,  $21@22$ c.; to arrive, —; palm kernel, —.

**PEANUT OIL.**—The market is very firm. Offerings are fair, but with the strength of other fats prices are very firm. Prices quoted, crude, at  $\$1.40@1.50$ .

**NEATSFOOT OIL.**—The market is firm but quiet. Prices are quoted, 20 cold test,  $\$1.90@1.95$ ; 30,  $\$1.80@1.85$ , and prime,  $\$1.55@1.60$ .

**GREASE.**—The market is strong, with a very persistent demand. Offerings are small and steadily taken. Quoted: Yellow,  $15@16$ c., nom.; bone,  $15@16$ c., nom.; house,  $15@16$ c., nom.

### ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef for the week up to Nov. 9, 1917, show that exports from that country were as follows: To England, 107,185 quarters; to the Continent, 61,617 quarters; to others, nothing. The previous week's exports were as follows: To England, 43,690 quarters; to the Continent, 17,156 quarters, to others, nothing.

### FOREIGN COMMERCIAL EXCHANGE.

New York, November 8.—Foreign commercial exchange rates, as far as quoted, are:

London—	
Bankers, 60 days.....	4.71
Cable transfers .....	4.76 $\frac{1}{2}$
Demand sterling .....	4.75 $\frac{1}{2}$
Commercial bills, sight .....	4.74 $\frac{1}{2}$
Commercial, 60 days.....	4.70 $\frac{1}{2}$
Commercial, 90 days.....	4.68 $\frac{1}{2}$
Paris—	
Commercial, 90 days.....	No quotations.
Commercial, 60 days.....	5.82 $\frac{1}{2}$
Commercial, sight .....	5.77
Bankers' cables .....	5.74 $\frac{1}{2}$
Bankers' checks .....	5.76 $\frac{1}{2}$
Berlin—	
Commercial, sight .....	No quotations.
Bankers' sight .....	No quotations.
Bankers' cables .....	No quotations.
Antwerp—	
Commercial, 60 days.....	No quotations.
Bankers' sight .....	No quotations.
Bankers' cables .....	No quotations.
Amsterdam—	
Commercial, sight .....	43 $\frac{1}{2}$
Commercial, 60 days.....	43 $\frac{1}{2}$
Bankers' sight .....	44
Copenhagen—	
Bankers' checks .....	36

### OCEAN FREIGHTS.

(Subject to change. Quotations given are shillings per ton and cents per 100 lbs.)

	Liver- pool.	Glas- gow.	Rotter- dam.	Copen- hagen.
Beef, tierces .....	\$3.50	\$3.00	375c.	425c.
Pork, barrels .....	3.50	3.00	375c.	425c.
Bacon .....	3.50	3.00	375c.	430c.
Canned meats .....	3.50	3.00	375c.	430c.
Lard, tierces .....	3.50	3.00	375c.	425c.
Tallow .....	3.50	3.00	375c.	425c.
Cottonseed oil .....	3.50	3.00	375c.	425c.
Oil cake .....	3.50	3.00	375c.	250c.
Butter .....	3.50	3.00	375c.	500c.

No rates to Hamburg.

### GREEN AND SWEET PICKLED MEATS.

(Special Report to The National Provisioner from The Davidson Commission Co.)

Chicago, November 9, 1917.—Quotations on green and sweet pickled meats, f. o. b. Chicago, loose, are as follows:

Regular Hams—Green, 8@10 lbs. ave.,  $23\frac{3}{4}$ c.; 10@12 lbs. ave.,  $23\frac{1}{2}$ c.; 12@14 lbs. ave.,  $23\frac{1}{2}$ c.; 14@16 lbs. ave.,  $23\frac{1}{4}$ c.; 16@18 lbs. ave., 23c.; 18@20 lbs. ave., 23c. Sweet pickled, 8@10 lbs. ave.,  $24\frac{3}{4}$ c.; 10@12 lbs. ave.,  $24\frac{1}{2}$ c.; 12@14 lbs. ave.,  $24\frac{1}{2}$ c.; 14@16 lbs. ave.,  $24\frac{1}{2}$ c.; 16@18 lbs. ave.,  $24\frac{1}{2}$ c.; 18@20 lbs. ave.,  $24\frac{1}{4}$ c.

Skinned Hams—Green, 14@16 lbs. ave.,  $24\frac{1}{2}$ c.; 16@18 lbs. ave.,  $24\frac{1}{2}$ c.; 18@20 lbs. ave.,  $24\frac{1}{2}$ c.; 20@22 lbs. ave.,  $24\frac{1}{2}$ c.; 22@24 lbs. ave.,  $23\frac{1}{2}$ c. Sweet pickled, 14@16 lbs. ave., 24c.; 16@18 lbs. ave., 24c.; 18@20 lbs. ave., 24c.; 20@22 lbs. ave.,  $23\frac{3}{4}$ c.; 22@24 lbs. ave.,  $22\frac{1}{2}$ c.

Picnic Hams—Green, 4@6 lbs. ave., 20c.; 6@8 lbs. ave.,  $19\frac{1}{2}$ c.; 8@10 lbs. ave.,  $19\frac{1}{4}$ c.; 10@12 lbs. ave.,  $19\frac{1}{4}$ c. Sweet pickled, 4@6 lbs. ave., 21c.; 6@8 lbs. ave., 19c.; 8@10 lbs. ave.,  $18\frac{1}{2}$ c.; 10@12 lbs. ave., 18c.

Clear Bellies—Green, 6@8 lbs. ave.,  $31\frac{1}{2}$ c.; 8@10 lbs. ave., 31c.; 10@12 lbs. ave.,  $30\frac{1}{2}$ c.; 12@14 lbs. ave., 30c.; 14@16 lbs. ave.,  $29\frac{1}{2}$ c. Sweet pickled, 6@8 lbs. ave.,  $31\frac{1}{2}$ c.; 8@10 lbs. ave., 31c.; 10@12 lbs. ave.,  $30\frac{1}{2}$ c.; 12@14 lbs. ave., 30c.; 14@16 lbs. ave.,  $29\frac{1}{2}$ c.

### PORK CUTS IN NEW YORK.

(Special Report to The National Provisioner from H. C. Zaan.)

New York, November 9, 1917.—Wholesale prices on green and sweet pickled pork cuts in New York City are reported as follows:

Pork loins,  $28@29$ c.; green hams, 8@10 lbs. ave., 26c.; 10@12 lbs. ave., 26c.; 12@14 lbs. ave., 26c.; 14@16 lbs. ave., 25c.; 18@20 lbs. ave., 25c.; green clear bellies, 8@10 lbs. ave., 32c.; 10@12 lbs. ave., 32c.; 12@14 lbs. ave., 31c.; green rib bellies, 10@12 lbs. ave., 31c.; 12@14 lbs. ave., 31c.; S. P. clear bellies, 6@8 lbs. ave., 30c.; 8@10 lbs. ave.,  $31@32$ c.; 10@12 lbs. ave., 31c.; 12@14 lbs. ave., 29c.; S. P. rib bellies, 10@12 lbs. ave., 30c.; 12@14 lbs. ave., 28c.; S. P. hams, 8@10 lbs. ave.,  $26\frac{1}{2}$ c.; 10@12 lbs. ave., 26c.; 18@20 lbs. ave., 27c.; city steam lard, 27c.; city dressed hogs,  $23\frac{1}{2}$ c.

Western prices on green cuts are as follows: Pork loins, 8@10 lbs. ave., 26c.; 10@12 lbs. ave., 25c.; 12@14 lbs. ave., 24c.; 14@16 lbs. ave., 23c.; skinned shoulders, 22c.; boneless butts, 20c.; Boston butts, 23c.; lean trimmings, 23c.; regular trimmings, 23c.; spare ribs,  $17@18$ c.; neck ribs, 8@9c.; kidneys, 10c.; tails, 15c.; livers, 9c.; snouts, 13c.; pig tongues, 20c.

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CAUSTIC SODA

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COCOANUT OIL

PALM OIL

TALLOW

GREASE

STEARINE

## FOOD LICENSE REGULATIONS.

(Continued from page 16.)

account unless he is also regularly engaged in, and holds himself out to the trade as conducting, the business of distributing such commodity otherwise than on a commission or brokerage basis, or unless he uses such commodities in manufacturing; provided that this rule shall not apply to sales on an exchange, board of trade, or similar institution.

Rule 8.—No licensee shall knowingly sell any food commodity to a broker or other licensee who is not buying for personal consumption or engaged in using such commodity in manufacturing, or who is not regularly engaged in, and holding himself out to the trade as conducting, the business of distributing such commodity otherwise than on a commission or brokerage basis; provided that this rule shall not apply to sales on an exchange, board of trade, or similar institution.

[The regulation of exchange transactions is not a function of license regulations, and under Section 13 of the Act will be handled by special regulation from time to time.]

## Size of Carload Shipments.

Rule 9.—All carload shipments of the following commodities shall be made in car lots of not less than amount prescribed below unless different minimum is authorized by special written permission of the United States Food Administrator; provided, however, that when cars of lower carrying capacity are used the maximum load which the car will carry may be used without such permission:

	Pounds.
Canned peas, meats, tomatoes, beans, corn, salmon, sardines.....	60,000
Evaporated and powdered milk.....	60,000
Condensed milk.....	36,000
Dried prunes, apples, peaches and raisins.....	60,000
Flour (wheat, rice, rye, barley).....	50,000
Syrup (corn, glucose, sugar, molasses).....	60,000
Corn flour and corn starch.....	50,000
Dried beans and dried peas.....	60,000
Oatmeal, rolled oats, corn grits, corn meal and hominy.....	40,000
Cottonseed cake, cottonseed meal and peanut meal.....	60,000
Cottonseed oil.....	Tank car capacity
Rice.....	60,000
Cured beef, cured pork, cured mutton, lard and lard substitutes.....	30,000
Butter.....	24,000
Cheese.....	30,000
Fresh meat.....	24,000
Wheat, oats, corn, rye and barley,	

Car capacity

Rule 10.—The licensee shall not buy, contract for, sell, store or otherwise handle or deal in any food commodities for the purpose of unreasonably increasing the price or restricting the supply of such commodities, or of monopolizing, or attempting to monopolize, either locally or generally, any of such commodities.

Rule 11.—The licensee shall not knowingly commit waste, or wilfully permit preventable deterioration in connection with the production, importation, manufacture, storage, distribution or sale of any food commodities.

Rule 12.—The licensee shall report within ten days, in writing, to the United States Food Administration any change of address, or any change in the management or control of the person, firm, corporation or association licensed, or any change in the character of the business.

Rule 13.—The licensee shall not, without the written consent of the United States Food Administrator, or his duly authorized representative, keep on hand or have in possession or under control, by contract or other arrangement, at any time, any food commodities in a quantity in excess of the reasonable requirements of his business for use or sale by him during a period of sixty days; provided, however, that this rule shall not prevent the licensee from storing, in sufficient quantities to fill his reasonable requirements throughout the period of scant or no production, any of the following commodities:

Cottonseed,  
Cottonseed oil,  
Cottonseed cake,  
Cottonseed meal,  
Peanut oil,  
Peanut meal,  
Butter,  
Cheese,  
Fresh fish,  
Frozen fish,  
Fresh fruits,  
Fresh vegetables,

Poultry,  
Eggs,  
Canned peas,  
Canned tomatoes,  
Canned corn,  
Canned salmon,  
Canned sardines,  
Dried prunes,  
Dried apples,  
Dried peaches,  
Dried raisins,  
Molasses.

Provided that any food commodities may be stored longer than sixty days for seeding purposes if notice of the amount and location of such seed is sent to the United States Food Administration before the expiration of the period of sixty days.

Provided further that this rule shall not prevent any licensee from having on hand less than a carload of any commodity, and in addition thereto a carload in transit.

## To Prevent Hoarding.

Rule 14.—The licensee shall not sell or deliver to any person any food commodities if the licensee knows, or has reason to believe, that such a sale or delivery will give to such person a supply of any such commodities in excess of his reasonable requirements for use or sale by him during the period of sixty days next succeeding such sale or delivery; provided, however, that this rule shall not prevent sales or deliveries to any person of any of the commodities specified in rule 13 in such quantities as will give such person a sufficient supply of such commodities to fill his reasonable requirements throughout the period of scant or no production; and provided, further, that this rule shall not prevent the sale or delivery of any food commodities to any person for the Federal, State, county or municipal governments or for the government of any nation at war with Germany.

Rule 15.—The licensee shall not make or have outstanding at any time any contract for the sale of any food commodities other than those specified in rule 13 for shipment or delivery more than 60 days after the making of such contract, except for seeding purposes; provided, however, that this rule shall not apply to contracts with the Federal, State, County or Municipal governments or with the government of any nation at war with Germany. Provided further, that an importer may sell goods to be imported for delivery on arrival.

Rule 16.—General Rules 13 and 15, Special Rule 3, Special Rule 2, and Special Rule 9, shall not affect the validity of contracts enforceable at law made in good faith prior to October 15, 1917, but the licensee shall between December 1 and December 15, 1917, send to the United States Food Administration copies of all contracts made prior to October 15, 1917, which will not be fully performed on January 1, 1918, and on the latter date further action in regard to such contracts will be considered.

## Penalties for Violation.

Rule 17.—The licensee shall not knowingly sell any food commodities to any person engaged in the business of selling such commodity, who shall, after this regulation goes into effect, violate the provisions of the Act of Congress approved August 10, 1917, by making any unreasonable rate or charge in selling or otherwise handling or dealing in such commodity, or by holding, contracting for, or arranging for a quantity thereof in excess of the reasonable requirements of his business for use or sale by him for a reasonable time.

Rule 18.—No licensee shall make any allowance or payment to the agent or employee of any exchange, association, or other person from whom he buys, or to whom he sells, or for whom he handles commodities on commission, without the written permission of the principal of such agent.

Rule 19.—The licensee shall not issue, or make public, market quotations, or make any statements to any person regarding the price at which food commodities are being sold, which quotations or statements cannot be verified either from his own records or from the

records of other licensees, and shall not make any other misleading statements which tend to enhance the price of any food commodities.

Rule 20.—The words used in these rules and regulations shall be construed to impart the plural or the singular, as the case demands. The word "person," wherever used in these rules and regulations, shall include individuals, partnerships, associations and corporations. The words "food commodities" wherever used in general or special rules and regulations, unless otherwise specified, shall include all commodities specified by the President in any license proclamation already issued or which may hereafter be issued by him under the authority of Section 5 of the Act of Congress, approved August 10, 1917, known as the "Food Control Act."

Dealings on an exchange, board of trade or similar institution shall include only such dealings as are made by public trading on the floor of the exchange under the supervision of the exchange, board of trade or similar institution, in such ring, pit or other similar place as may be especially reserved by the exchange, board of trade or similar institution for public trading.

Rule 21.—Nothing contained in these general rules and regulations shall be construed as restricting, modifying or affecting in any manner the operation of any special rules and regulations which have already been promulgated or which may hereafter be promulgated, and whenever any special rule is inconsistent with a general rule, the special rule shall prevail.

Rule 22.—The licensee shall place on every contract, order, acceptance of order, invoice, price list and quotation issued or signed by him relating to food commodities the words "United States Food Administration License Number," followed by the number of his license. No licensee shall knowingly buy any food commodities from or sell any such commodities to, or handle any such commodities for, any person required to have a license who has not secured such license and complied with the provisions of this rule.

## SPECIAL RULES FOR TRADERS.

Special rules and regulations governing licensees engaged in business as commission merchants, brokers or auctioneers.

Rule 1.—The licensee shall not charge directly or indirectly a commission or brokerage on the sale of food commodities in excess of that which ordinarily and customarily prevails, under normal conditions in the locality in which the broker's, commission merchant's or auctioneer's business is conducted, and in the particular branch of trade in question.

Rule 2.—The licensee shall remit promptly following the sale of food commodities received on consignment for sale or distribution, and shall render to the consignor an account showing the true sales and with charges only for services actually performed and expenses actually incurred by the licensee.

Rule 3.—The licensee shall not charge or receive for himself, on the sale of any food commodities, both a commission or brokerage and an overage or profit except as provided in Rule 4 following.

Rule 4.—The licensee shall not directly or indirectly sell consigned food commodities, or food commodities with the sale of which on commission he is entrusted, to himself or to any one connected with his business, unless he notes the facts of such transaction on the account of sales.

Rule 5.—No licensee shall charge a commission or brokerage on any sugar on which one brokerage or commission has already been charged.

Rule 6.—The licensee may split with other brokers commissions or brokerage received on the sale of sugar, but shall not split such commissions or brokerage with the buyer or seller of the sugar.

Special rules for meats and fats, poultry, produce and cold storage will be found on page 28.

Special rules for cottonseed products will be found on page 27.

## COTTONSEED OIL

### WEEKLY REVIEW

THE NATIONAL PROVISIONER is official organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association and the Mississippi Cottonseed Crushers' Association.

#### Market Quieter—Light Crude Oil Offerings— Awaiting Government Plans—Consuming Trade Quieter—Provision Strength Fol- lowed—Cotton Crop Ginning of Larger Amounts.

The uncertainty in the cottonseed oil trade continues and perhaps is more pronounced in some quarters due to the recurring reports that seed values are to be regulated. There is a licensing system now, the effect of which will soon be apparent. It is designed to prevent hoarding of supplies, curtail if not entirely eliminate speculation and bring about equitable distribution. But the trade has heard of proposed fixing of seed values and the unofficial reports have also dwelt on the possibility of other products of cotton to be regulated as to price.

Thus far, there has been no authentic information as to the fixing of seed prices. It remains to be seen whether the licensing system will have material and remedial effect on the situation. It would seem that, with dealers and handlers allowed to hold seed and oil from only 30 to 60 days, and in most cases only 30 days, the market should feel a more normal flow of cottonseed oil products into consuming channels.

The private reports indicate that seed has not declined much as yet from its record

price of over \$80 a ton. Mill people say that because of these circumstances, they cannot make important concessions on their prices for crude oil. If the Government regulation action taken in various other markets is a guide, any real movement to fix seed prices might easily be construed as bearish, as the levels established for wheat, metals and other products were all moderately under the record prices attained.

There is a big difference of opinion in cottonseed oil circles just now, as the amount of seed that has actually passed into the hands of mill interests. Estimates as high as 60 per cent are heard, and the other extreme is around 20 per cent. The fact remains, that ginning of the cotton crop to October 18 was only 5,572,000 bales, and the total to November 1 was only 7,150,000 bales, or less than 60 per cent of even a 12,000,000-bale crop. On this basis of figuring, it is a reasonable assumption that the amount of seed yet to be marketed is of substantial amount. To November 1, last year, there were 8,624,000 bales ginned, and the crop was 11,450,000 bales.

In the meantime, crude oil values have dropped only a few cents. Some offers have been heard at \$1.27@1.28, as compared with a high of approximately \$1.33 and a basis

recently of \$1.30, at which price a large business transpired. Most of the reports from the mill centers are to the effect that until seed values are dropped, crude oil will not be sold freely, and if it is, crushers will lose money.

The local contract market is still materially under a hedging basis. At a level of \$1.28 a gallon or 17.07 a pound, January contracts in the New York market should be ruling at around 19 or over for a normal premium over crude oil for hedging purposes, instead of 18.30, as it is at this writing. To this extent, the local market may have already discounted any moderate downward price readjustment that may be imminent in seed or crude oil circles.

There is no evidence of urgent buying for consumers at this time. It is generally admitted that stocks are low, but there is the hope that the Government regulations will bring about reduced prices, or at any rate prevent any further material advances. This feeling has been somewhat upset recently by the renewal of strength in the lard market, which accompanied unverified statements that the Food Administration will fix temporary minimum hog prices at \$15.50 per hundred pounds, on the farms, with the intention of stimulating a large production. Of course, after a time, any decided production in hogs would gradually ease the whole fat situation and oils would undoubtedly sympathize.

Closing prices Saturday, November 3, 1917.  
—Spot, \$18.60; November, \$18.61@18.71;  
December, \$18.45@18.50; January, \$18.11@18.25; February, \$18.20; March, \$18.20@

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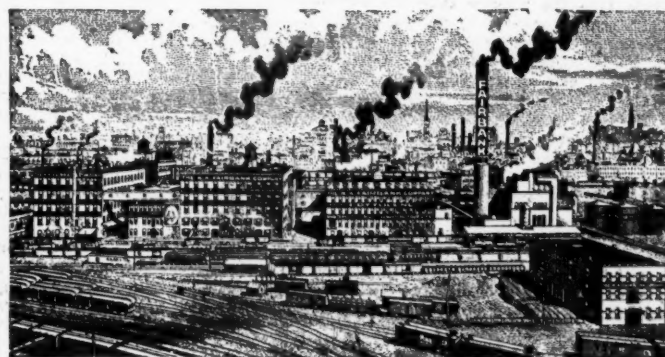
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18.23; April, \$18.50. Sales were: November, 200, \$18.80@18.74; December, 700, \$18.50@18.35; January, 1,400, \$18.25@18.11; March, 2,100, \$18.25@18.20. Total sales, 4,400 bbls. Prime crude, S.E., \$17.33, nom.

Closing prices Monday, November 5, 1917.—Spot, \$18.50@20.00; November, \$18.60@18.65; December, \$18.40@18.50; January, \$18.15@18.25; February, \$18.15@18.30; March, \$18.20@18.35; May, \$19. Sales were: November, 800, \$18.64@18.61; December, 200, \$18.40; January, 2,700, \$18.25@18.10; March, 700, \$18.20@18.10. Total sales, 4,400 bbls. Prime crude, S.E., \$17.33, nom.

Closing prices Wednesday, November 7, 1917.—Spot, \$18.75; November, \$18.62@19; December, \$18.51@18.60; January, \$18.30@18.35; February, \$18.25@18.40; March, \$18.30@18.35; April, \$18.80; May, \$19. Sales were: November 100, \$18.75; December, 800, \$18.50@18.40; January, 5,300, \$18.30@18.15; March, 600, \$18.30@18.23. Total sales, 6,800 bbls. Prime crude, S.E., \$17.07 sales.

Closing prices Thursday, November 8, 1917.—Spot, \$18.75; November, \$18.75@19; December, \$18.50@18.80; January, \$18.48@18.55; February, \$18.40; March, \$18.47@18.60; April, \$19; May, \$19. Total sales: December, 1,300, \$18.75@18.70; January, 2,400, \$18.50@18.35; March, 300, \$18.42@18.35. Total sales, 4,000 bbls. Crude, S.E., \$17.07, nom.

SEE PAGE 29 FOR LATER MARKETS.

## SOUTHERN MARKETS

### Columbia.

(Special Wire to The National Provisioner.)

Columbia, S. C., Nov. 8, 1917.—Crude cottonseed oil nominal. Refiners are not bidding for any shipment, a most unusual condition. Meal easier, \$48@50. Hulls, \$7 per ton, f. o. b. mills.

### Atlanta.

(Special Wire to The National Provisioner.)

Atlanta, Ga., Nov. 8, 1917.—Crude cottonseed oil, basis Atlanta, \$1.28 bid, \$1.30 asked for November or December. Cottonseed meal, 7 per cent. ammonia, \$46.50 bid, \$47.50 asked for November or December. Cottonseed meal, Georgia common rate point, \$45.50 bid, \$46.50 asked for November or December. Cottonseed hulls, loose, \$16.50 bid, \$17.50 asked for November or December. Sacked hulls, \$19.50 bid, \$20.50 asked for November or December. Linters, clean mill run, 4 3/4 c. bid, 5 1/4 c. asked for November or December. Tone easier.

### Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., Nov. 8, 1917.—Crude cottonseed oil, \$1.29 per gallon, prompt and November. Seven per cent. meal, November, \$46.50 bid, \$47.50 asked; December, \$44.25 bid, \$45.25 asked; January, \$46 bid, \$46.25 asked. Market quiet. Prime hulls, \$17@17.50 loose, \$20@21 sacked.

### New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., Nov. 8, 1917.—Prime crude cottonseed oil steady at \$1.27 bid, \$1.28 @1.30 asked. Prime meal higher; 8 per cent., \$51; 7 1/2 per cent., \$49; 7 per cent., \$47.50. Loose hulls, \$18.50; sacked, \$22; all short ton, New Orleans.

### Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., Nov. 8, 1917.—Prime crude cottonseed oil, \$1.27 for December; January, \$1.28. Forty-three per cent. cake, \$55. Bleachable prime summer yellow oil, \$1.38 asked.

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### VARIATION IN COTTONSEED YIELDS.

Analyses Show Varying Results in Oil, Cake and Other Products Caused by Unusual Conditions.

(Special Letter to The National Provisioner from The Fort Worth Laboratories.)

Fort Worth, Tex., Nov. 3, 1917.—The extraction and separation losses for last month on cake and hulls are better than last year. The samples coming in at present, however, do not show up as well.

The mills are having difficulty in making cake of definite protein content. This is probably due to reduced cut of lint and the large variation in protein content of the seed.

The average oil content in the seed last month increased 2.7 gallons over the previous month, but it is 2.1 gallons less than the average for the same month last year, and 7 gallons less than last year's annual average. The variation in quantity of oil in seed from different sections is great, being as much as eleven gallons. There is also a variation in quality of seed not shown in the table. Some seed contain so much moisture that they become heated readily, and therefore contain a considerable number of off colored seed.

The mills are taking considerable interest in regard to their analyses. We have to report about a dozen samples a day by either wire or long distance telephone. With cottonseed products commanding the price they do, the mills find analyses indispensable for efficient operation.

#### Cake analyses:

	Ave. of all mills.	Best ave. result.	Worst ave. result.	Ave. this month.	Annual avg. last yr.
Number samples...	333	...	...	655	6273
Moisture .....	7.84	8.60	7.50	7.83	7.69
Ammonia .....	8.18	8.61	8.87	8.69	8.07
Protein .....	42.07	41.19	45.57	41.59	41.45
Oil .....	6.49	5.14	11.92	6.69	6.52
Standard .....	.78	.64	1.34	.82	.80

#### Hull analyses:

	Ave. of all mills.	Best ave. result.	Worst ave. result.	Ave. this month.	Annual avg. last yr.
Number samples...	248	...	...	363	2421
Whole seeds and meats .....	.6	.6	.6	.65	.69
Oil in cleaned hulls .....	.67	.31	1.68	.98	.94
Total oil .....	.72	.35	1.76	1.67	1.07
\$ loss per ton seed .....	.11	.0	.63	.29	.29
Standard .....	1.92	.95	4.69	2.83	2.83

#### Oil analyses:

	Ave. of all mills.	Best ave. result.	Worst ave. result.	Ave. same month last yr.	Annual avg. last yr.
Number samples...	333	...	...	65	468
Refining loss .....	8.1	4.8	16.7	6.0	7.6
Color-red .....	7.8	5.1	14.2	6.4	7.6
Free acid .....	2.1	1.4	5.4	1.0	1.8

#### Seed analyses:

	Ave. of all mills.	Best ave. result.	Worst ave. result.	Ave. same m'th last yr.	Annual avg. last yr.	Ave. 1916/17.
Number samples...	127	...	...	156	155	141
Moisture .....	8.50	9.60	7.18	7.22	8.05	8.95
% oil meats .....	17.93	20.39	16.09	18.75	18.18	16.85
Calcd'd yield 100 lbs. waste:						
Gal. oil per ton...	37.8	44.1	33.2	39.9	38.5	35.1
Lbs. cake 8% ammonia .....	1030	973	1054	1011	1012	1049
Ammonia in seed .....	4.34	4.10	4.44	4.26	4.25	4.42

### TENNESSEE CRUSHERS ORGANIZE.

Though Tennessee has always been one of the foremost States in the cottonseed products industry, and Memphis has long been the center of the trade, the State has never had a cottonseed products organization. This shortcoming was overcome this week by the formation of the Tennessee Cottonseed Crushers' Association, with the following officers:

President—J. H. DuBose, Memphis.

Vice-President—Fred B. Jones, Memphis.

Secretary and Treasurer—Albert G. Perkins, Memphis.

Telegraphic advices to The National Provisioner from Louis M. Geldert, assistant to President Fielding Wallace of the Inter State Cotton Seed Crushers' Association, state that a largely attended meeting of oil mill officials, managers, refiners, dealers and brokers was held at Memphis on Wednesday, and the organization resulted. The purpose is the closer co-operation with the government under Food Administration regulations, and for the general welfare of the industry in the State. This makes ten State associations now organized in the industry.

Bargains in equipment may be obtained by watching the "For Sale" department, page 48.

## The Procter & Gamble Co.

Keepers of All Grades of

## COTTONSEED OIL

Boreas, Prime Winter Yellow  
Venus, Prime Summer White  
Jersey Butter Oil  
Aurora, Prime Summer Yellow

Puritan, Winter Pressed Salad Oil  
White Clover Cooking Oil  
Marigold Cooking Oil  
Sterling, Prime Summer Yellow

Refineries: { IVORYDALE, G.  
PORT IVORY, N. Y.  
KANSAS CITY, KAN.  
MACON, GA.

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CINCINNATI, OHIO  
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**ASPEGREN & CO.***Produce Exchange Building, NEW YORK CITY***EXPORTERS****ORDERS  
SOLICITED TO  
BUY OR SELL****BROKERS****COMMISSION MERCHANTS****COTTON SEED OIL****ON THE NEW  
YORK PRODUCE  
EXCHANGE FOR****SPOT AND FUTURE DELIVERY***Our Daily Market Letter on Cotton Oil sent free to our Regular Customers**We carry a stock of  
all grades of***COTTON OIL also REFINED DEODORIZED SOYA BEAN OIL—PEANUT OIL—CORN OIL****IN ALL THE PRINCIPAL CITIES IN THE EAST***We will be pleased to quote for any shipment, in barrels or tank cars.***WE ARE SELLING AGENTS FOR****THE PORTSMOUTH COTTON OIL REFG. CORP. OF PORTSMOUTH, VA. — AND — THE GULF & VALLEY COTTON OIL COMPANY, LTD., OF NEW ORLEANS, LA.****RULES FOR COTTONSEED PRODUCTS.**

Special regulations for licensees engaged in the business of ginning, crushing, refining and dealing in cottonseed, cottonseed oil, cottonseed meal, cottonseed cake, peanut oil, soya bean oil, palm oil and copra oil, peanut meal and soya bean meal.

Rule 1.—The licensee shall not knowingly buy or contract to buy any of the above commodities from, or sell or contract to sell any such commodity to, any person, firm, corporation or association required to have a license under any proclamation issued by the President, who does not have such license or whose license has been revoked.

Rule 2.—The licensee shall not receive any commodities specified in his license, in excess of his facilities to store same, and shall not store on the ground, in any building, or other place in such a manner that damage or waste will tend to result to such commodities from weather conditions or other causes.

Rule 3.—The licensee shall state his license number to the railway or other transportation company transporting licensed products and shall place such number on the bill of lading.

Rule 4.—The licensee shall not, without the written consent of the United States Food Administrator, sell or use cotton seed for feed or fertilizers.

Rule 5.—Every licensee owning, controlling or operating a ginnery, shall clean seed cotton and separate the seed from the lint in an efficient manner. He shall not add to or mix with any cotton seed, any matter which may or may not have been separated in the process of ginning. No such licensee shall make any unreasonable charge for the service of cleaning seed cotton or separating the seed from the lint.

Rule 6.—No licensee, except licensees for the crushing of cotton seed, shall store, keep on hand, or have in his possession, or under control by contract or other arrangement, an amount of cotton seed exceeding twenty (20) tons for a longer period than sixty days, except with the written consent of the United States Food Administrator or his duly authorized agent.

Rule 7.—Every licensee engaged in the crushing of cotton seed shall be subject to the following rules, provided that in any

special instance the United States Food Administrator may issue a special permit authorizing an exception to be made:

(a) He shall not keep on hand or in his possession or under his control at any time, any greater quantity of cotton seed, than shall be equivalent to his normal crushing capacity for a period of sixty days.

(b) He shall not store or keep in his possession or under his control any cotton seed for a period longer than sixty days, except during the period of actual operation of his mill.

(c) He shall not buy or sell or have in his possession any cottonseed oil, peanut oil, soya bean oil, palm oil or copra oil other than of his own manufacture. Provided that this rule shall not prevent a licensee purchasing any such oil for use in a refinery owned by him and actually in operation.

(d) He shall not have on hand, in his possession or under his control any cottonseed oil, peanut oil, soya bean oil, palm oil or copra oil for a period exceeding sixty days.

(e) He shall not have on hand, in his possession or under his control, at any time, a quantity of cottonseed oil, peanut oil, soya bean oil, palm oil or copra oil that exceeds the equivalent of his production for thirty days.

(f) He shall not knowingly produce any cottonseed meal or cake, testing less than 7 per cent. ammonia, or its equivalent of 36 per cent. protein, or testing over 7 per cent. oil.

Rule 8.—No licensee, buying or selling cottonseed meal, peanut meal, soya bean meal, or cottonseed cake, other than of his own manufacture, shall, after November 1, 1917, make or have outstanding at any time, any contract for the purchase or sale of cottonseed meal, peanut meal, soya bean meal, or cottonseed cake for shipment or delivery more than sixty days after the making of such contract.

Rule 9.—(a) The licensee operating a refinery for the purpose of refining cottonseed oil, peanut oil, soya bean oil, palm oil, or copra oil, either as principal or agent, shall refine in an efficient method to produce the largest yield of edible oil.

(b) He shall not, after November 1, 1917, make or have outstanding at any time any contract for the sale of cottonseed oil, peanut oil, soya bean oil, palm oil, or copra oil for

shipment or delivery more than four months after the making of such contract.

Rule 10.—No licensee shall keep on hand or have in possession or under his control, by contract or other arrangement, at any time, any cottonseed oil, meal or cake, peanut oil or meal, soya bean oil or meal, palm oil or copra oil in a quantity in excess of the reasonable requirements of his business for use or sale by him for a reasonable time. Provided that this rule shall not be held to modify Rule 7 relating to the crusher.

Rule 11.—The licensee shall sell the commodities specified in his license at not more than a reasonable advance over the actual cost to the licensee of the particular commodities sold, without regard to the market or replacement value at the time of sale. When the character of the business of the licensee is such that it is impossible to keep separate the particular commodities and the purchase and manufacturing costs of same, the licensee may, in determining his profit, consider as the cost price of the goods sold, the average cost price of the total stock of the commodity from which the amount sold was taken. A licensee who operates one or more cotton ginneries, crushing mills or refineries shall keep separate accounts and make reports to show separately the operations of each; for the purpose of this rule, each cotton ginnery, crushing mill or refinery shall be considered as a unit and the licensee shall not be permitted to average any costs, profits or losses between such separate units.

**GREAT PEANUT CROP IN THE SOUTH.**

H. G. Hawkins, of Texas, one of the large peanut growers of Texas, says that Texas is the largest peanut farm in the world and that the crop this year will exceed by far any that has ever gone before. The season's crop will be harvested in the next two weeks.

Many farmers in the South are growing peanuts for the first time this year, and the Department of Agriculture has advised these farmers that if they desire to harvest their whole crop they will have to use care in digging, drying and picking it, not to speak of storing the crop after it is harvested. If the crop is harvested too soon it is likely to result in shriveled nuts, and as no rule can be given for the right time to dig, there is a possibility of a quantity of the crop this year being lost.

In the lower South frosts do not occur until quite late. The vines have a yellowish appearance when the peanuts are mature.

The importance of the peanut crop is not yet fully understood by our people. The growing uses of the peanut in the form of butter and oil have helped to bring people to understand what a valuable crop it is. Peanut oil some time will be looked upon as equal to olive oil.

**HARDENED EDIBLE OILS****MADE FROM****VEGETABLE OILS OF ALL KINDS****Oils Hardened to Order****The American Oil Treating and Hardening Co.****CINCINNATI, OHIO, U. S. A.**

**SPECIAL RULES ON MEATS AND FATS.**

Special rules and regulations governing wholesalers, retailers and all other dealers in . . . oleomargarine, lard, lard substitutes, oleo oil, cooking fats, condensed, evaporated or powdered milk, fresh, canned or cured beef, pork or mutton. . .

[Dealers should examine other special regulations in regard to commodities not covered by the above list.]

Rule 1.—The licensee shall sell the above food commodities at not more than a reasonable advance over the actual purchase price of the particular goods sold, without regard to the market or replacement value at the time of such sale.

[Rules for sugar, beans, peas, etc., are here omitted.—EDITOR.]

**RULES FOR POULTRY AND PRODUCE.**

Special rules and regulations governing wholesalers, retailers and all other dealers in milk, butter, cheese, poultry, eggs, fresh fruits, fresh vegetables, fresh and frozen fish.

Note.—Excepting for the two following rules, such dealers will be governed by the general rules, to which their attention is particularly directed. The United States Food Administration will require regular and special reports from all such dealers, and will make a prompt and full examination of any particular localities or districts in which a rise occurs in the price of any of these commodities, and will deal individually by administrative orders with dealers charging excessive prices.

Rule 1.—The licensee shall not sell or offer for sale poultry, eggs, butter, fresh or frozen fish which has been held for a period of thirty days or over in a cold storage warehouse without notifying persons purchasing, or intending to purchase the same, that it has been so held either expressly or by the display of a placard plainly and conspicuously marked "Cold Storage Goods" on the bulk mass of above food products; and shall not represent or advertise as fresh any poultry, eggs, butter, or fresh or frozen fish which has been held in cold storage for a period of thirty days or over.

Rule 2.—The licensee shall not ship or sell for food purposes from points of production, potatoes which are not practically free\* from frost injury and decay, and which are not free from serious damage caused by dirt or other foreign matter, sunburn, second growth, cuts, scab, blight, dry rot, or other disease, insects or mechanical means.

["Practically free" means that the appearance shall not be injured to an extent readily apparent upon casual examination, and that any damage from the causes mentioned can be removed by the ordinary processes of paring without appreciable increase in waste over that which would occur if the potato were perfect. Loss of outer skin (epidermis) only shall not be considered as an injury to the appearance.]

Rule 3.—The licensee shall quote, buy and sell potatoes only by the pound.

[Grain regulations are here omitted.—EDITOR.]

**RULES FOR COLD STORAGE.**

Rules and regulations governing licensees engaged in business as cold storage warehousemen:

**I. SPECIAL DEFINITIONS.**

1. Cold Storage Warehouse.—A cold storage warehouse shall mean any place artificially or mechanically cooled to or below a temperature of 45 degrees above zero Fahrenheit in which food products are placed and held for thirty days or more.

2. Public Cold Storage Warehousemen.—Any individual, firm, corporation or association engaged in the business of maintaining and operating cold storage warehouses in which food products are stored for hire or for compensation, shall be called a public cold storage warehouseman.

3. Private Cold Storage Warehousemen.—Any individual, firm, corporation or association that maintains and operates as an adjunct to their business, cold storage warehouses for the storage of food products exclusively owned or dealt in by them, shall be called a private cold storage warehouseman.

4. Combined Public and Private Cold Storage Warehousemen.—Any individual, firm, corporation or association which combines a public cold storage warehouse business with the storage of commodities which directly or indirectly it owns, deals in, or otherwise has an interest in shall be called a combined public and private cold storage warehouseman.

**II. SPECIAL RULES.**

Rule 1.—No public cold storage warehouseman or any officer, agent or employee thereof shall either directly or indirectly own, deal in or otherwise have any interest in food products stored in the warehouse or warehouses operated by said licensee, other than that which may be legally acquired as a lien for charges and advances made.

Rule 2.—Licensees who are classified as combined public and private cold storage warehousemen shall clearly indicate the dual capacity on all warehouse receipts issued.

Rule 3.—Licensees shall submit on blanks to be furnished for that purpose a statement or schedule showing present rates and charges for storage and other service on each commodity required to be licensed, together with all charges for labor, insurance on contents of warehouses and whether included in storage rate, cartage if any, and whether included in storage rate, interest, and all other charges not enumerated.

Rule 4.—The licensee shall not demand, collect, or receive, directly or indirectly, from any patron or other person concerned any different sum for storage or other services performed than that shown on the schedule filed with the United States Food Administration, or make any charge for service or special allowance or rebate not shown on said schedule, unless he has filed with the United States Food Administration at least five days before the change in rate or charge becomes effective an amendment to the schedule showing such change in rate or charge.

Rule 5.—The licensee in making loans, either directly or indirectly, to patrons or other persons concerned, on commodities required to be licensed, or who shall become liable on notes covering such loans by indorsement, guarantee or otherwise, shall limit the amount of such loans, including all advance charges, to a maximum of 70 per cent. of the market value of the said commodity on the date of the said loan. A margin of not less than 30 per cent. on all such loans and advance charges shall be maintained at all times.

Provided, that this rule shall not affect the validity of any loan actually made before November 1, 1917.

Rule 6.—The licensee shall not receive, place or keep in any cold storage warehouse any fresh meat, fresh meat products, fresh fish, game, poultry, eggs or butter, unless plainly marked, stamped or tagged, either upon the container wherein packed, or upon the article of food itself with the words "Cold Storage"; with the name of the cold storage warehouse and the State wherein located; with the date when placed therein. No licensee shall remove or erase or permit to be removed or erased, while the specified food products are in his possession, any mark, stamp or tag as provided for under this rule.

Rule 7.—The licensee shall not receive for storage or keep in any cold storage warehouse any food products which are apparently diseased, tainted or otherwise unfit for human consumption.

**THE MEATLESS DAY CAMPAIGN.**

Public eating houses, which include hotels, restaurants, dining cars, clubs and passenger steamships, have given their hearty and voluntary co-operation to the hotel division of the United States Food Administration in all parts of the country and the re-

sults are extremely encouraging. Ninety per cent. of the first-class hotels in the United States have signed the pledge card of the Food Administration, and others are coming into line.

Although the movement for a Meatless Tuesday and a Wheatless Wednesday was not started until late in September, it has been generally accepted, and is becoming the rule rather than the exception.

In New York City, for instance, out of 225 restaurants belonging to a certain association, 224 are observing the days for the saving of these two commodities, which must be sent abroad. What this actually means in the matter of saving may be gathered from the fact that a hotel of five hundred rooms ordinarily uses a thousand pounds of meat on Tuesday, and now is serving practically none.

The New York Stock Exchange Club has officially adopted two meatless and two wheatless days each week, and prints on its menus a request that the members save sugar and fats, and that they adopt the same programme of food conservation in their own homes.

Tracy C. Drake, hotel district chairman for the Middle Western States, says that the better grade of hotels and restaurants throughout Illinois have meatless days.

In Wisconsin, 160 hotels effected a saving during October of approximately 17 per cent. in meats and 13 to 14 per cent. in wheat.

The Hotel Bond in Hartford, Conn., reports that during the month of October it had three beefless days and two meatless days, with a saving of 2,000 pounds of meat as compared to September consumption. By having five wheatless days 500 pounds of wheat was saved.

Elmer E. Lucas, State hotel chairman of Colorado, telegraphs that the absolutely meatless days had just been inaugurated there in all hotels, restaurants and public eating houses in the State, and that the result had been most encouraging, and that they had received the hearty co-operation of the public. The wheatless day, he declared, promises to be equally successful.

In Washington, D. C., every hotel of any consequence has signed the pledge card and has begun the meatless Tuesday and the wheatless Wednesday. The restaurants are also following the same plan.

Out of 86 railway dining car services in the country, 47 have pledged themselves to work with the Food Administration in having meatless and wheatless days and urging the general plan of food saving on the public.

The passenger steamship situation has been more difficult for several reasons, but the voluntary services of an able passenger steamship man as an aide to the hotel section have been secured, and he will assist in solving the problem.

Stewards and other hotel and restaurant employees are wearing Food Administration buttons and have pledged themselves to do their part. The hotels have worked hard for the success of the individual pledge campaign.

**TO KEEP UP TO DATE.**

Valuable trade information may be found every week on the "Practical Points for the Trade" page. Do you make it a habit to study this page?



# THE WEEK'S CLOSING MARKETS

## FRIDAY'S GENERAL MARKETS.

### Lard in New York.

New York, November 9, 1917.—Market firm; prime Western, \$27.50@27.60; Middle West, \$27.60@27.70; city steam, 27@27½c.; nominal; refined Continent, \$28.25; South American, \$28.50; Brazil, kegs, \$29.50; compound, 21¼@22¼c., all nominal.

### Marseilles Oils.

Marseilles, November 9, 1917.—Copro fabrique, 212.50 fr.; copra edible, — fr.; peanut fabrique, 225.90 fr.; peanut edible, — fr.

### Liverpool Produce Market.

Liverpool, November 9, 1917.—(By Cable.)—Beef, extra, Indian mess not quoted; pork, prime mess not quoted; shoulders, square, 132s. New York, 126s.; picnic, 111s. 9d.; hams, long, 139s. 6d.; American cut, 146s. 3d.; bacon, Cumberland cut, 156s. 3d.; long clear, 162s.; short back, 161s.; bellies, 161s. 6d. Lard, spot prime, 130s. 3d.; American refined, 28-lb. box, 134s. Lard (Hamburg) nom. Tallow, prime city, not quoted, New York City specials not quoted. Cheese, Canadian finest white, new, 130s. 6d. Tallow Austrian (at London), 71s. 9d.

## FRIDAY'S CLOSINGS.

### Provisions.

The market was strong early with hogs, short covering and light offerings. Later prices eased on profit taking. The foreign markets were stronger.

### Tallow.

Trading was quiet and prices ruled firm. Special loose is quoted at 17c.

### Oleo Stearine.

There was no feature to the market. Prices are 21c. nominal for Oleo.

### Cottonseed Oil.

Trade was very quiet and prices were a shade easier. Strength in the provision list checked selling to some extent.

## FRIDAY'S LIVESTOCK MARKETS.

Chicago, November 9.—Hogs strong, 15c. higher. Bulk of prices \$16.50@17.35; light, \$16.10@17.30; mixed, \$16.20@17.45; rough heavy, \$16.15@16.40; Yorkers, \$16.70@16.95; pigs, \$12.25@16.00; cattle, weak; beefs, \$6.60@16.85; cows and heifers, \$4.40@11.60; stocks and feeders, \$5.60@11.40; calves, \$6.75@13.00; sheep, strong, 10c. higher; lambs, \$12.00@16.60; Western, \$8.90@12.85; native, \$8.70@12.00; yearlings, \$11.25@14.00.

Cudahy, November 9.—Hogs higher, at \$16.10@17.45.

St. Joseph, November 9.—Hogs higher, at \$16.50@17.20.

Sioux City, November 9.—Hogs higher, at \$16.25@16.75.

Louisville, November 9.—Hogs higher, at \$16.15@17.05.

Kansas City, November 9.—Hogs higher, at \$16.30@17.30.

Indianapolis, November 9.—Hogs strong, at \$17.20@17.60.

Detroit, November 9.—Hogs higher, at \$16.25@17.00.

Buffalo, November 9.—Hogs higher; on sale, 2,880, at \$17.60@18.00.

Omaha, November 9.—Hogs higher, at \$16.25@16.90.

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, November 3, 1917, are reported as follows:

Chicago.			
	Cattle.	Hogs.	Sheep.
Armour & Co. ....	12,848	20,600	12,162
Swift & Co. ....	9,812	10,500	18,811
Morris & Co. ....	7,662	3,600	6,996
Wilson & Co. ....	8,135	7,500	9,680
Anglo-Amer. Provision Co. .	663	4,200	...
G. H. Hammond Co. ....	5,384	5,800	...
Libby, McNeill & Libby .	7,037	...	...
Independent Packing Co., 5,700 hogs; Miller & Hart, 3,100 hogs; Western Packing & Provision Co., 6,800 hogs; Brennan Packing Co., 1,000 hogs; Boyd, Lunham & Co., 4,400 hogs; Roberts & Oake, 3,900 hogs; others, 6,000 hogs.			

Kansas City.			
	Cattle.	Hogs.	Sheep.
Armour & Co. ....	9,431	5,167	1,834
Fowler Packing Co. ....	1,854	...	...
Wilson & Co. ....	7,785	5,690	1,976
Swift & Co. ....	11,887	5,735	4,173
Cudahy Packing Co. ....	6,780	4,811	3,662
Morris & Co. ....	7,740	3,803	2,790
Others .....	285	158	26
<p>Independent Packing Co., 110 cattle; Wolf Packing Co., 97 cattle; B. Balling, 28 cattle; Schwartz, Bolen &amp; Co., 1,634 hogs; John Morrell &amp; Co., 733 cattle; Rice &amp; Kirk, 2,775 hogs; United Dressed Beef Co., 332 cattle; J. Callahan, 61 cattle; I. Meyer, 90 cattle; S. Kraus, 843 cattle; Dold Packing Co., 164 hogs; L. Levy, 218 cattle.</p>			

Omaha.			
	Cattle.	Hogs.	Sheep.
Morris & Co.	4,054	1,621	1,557
Swift & Co.	9,266	2,506	4,735
Cudahy Packing Co.	7,905	2,634	8,615
Armour & Co.	6,784	3,075	6,970
Swartz & Co.	...	191	...
J. W. Murphy	...	3,774	...
Lincoln Packing Co.	275	cattle; South Omaha Packing Co., 25 cattle; Kohrs Packing Co., 186 hogs.	...

## SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending November 3, 1917:

CATTLE.	
Chicago	70,577
Kansas City	47,494
Omaha	23,962
East St. Louis	29,787
St. Joseph	10,167
Cudahy	783
Sioux City	5,771
South St. Paul	15,513
New York and Jersey City	10,172
Fort Worth	14,158
Philadelphia	3,477
Oklahoma City	10,156

HOGS.	
Chicago	64,587
Kansas City	32,049
Omaha	9,306
East St. Louis	27,653
St. Joseph	18,670
Cudahy	11,037
Sioux City	12,524
Cedar Rapids	5,884
Ottumwa	4,735
South St. Paul	16,423
New York and Jersey City	22,406
Fort Worth	6,018
Philadelphia	5,456
Oklahoma City	5,634

SHEEP.	
Chicago	46,714
Kansas City	14,241
Omaha	10,448
East St. Louis	6,826
St. Joseph	4,609
Cudahy	100
Sioux City	3,013
South St. Paul	3,935
New York and Jersey City	29,613
Fort Worth	2,025
Philadelphia	6,725
Oklahoma City	418

Packhouse, provision, refrigeration and other machinery and equipment at second-hand. Buy it or sell it through The National Provisioner's "Wanted and For Sale" department on page 48.

## RECEIPTS AT CENTERS

SATURDAY, NOVEMBER 3, 1917.

	Cattle.	Hogs.	Sheep.
Chicago	5,000	14,000	6,000
Kansas City	1,500	1,500	2,000
Omaha	400	2,000	200
St. Louis	1,200	4,000	100
St. Joseph	500	3,000	...
Sioux City	600	2,000	600
St. Paul	2,300	2,800	600
Oklahoma City	750	750	...
Fort Worth	5,000	1,200	...
Milwaukee	...	3,000	...
Portland, Ore.	36	56	...
Denver	1,320	199	13,317
Louisville	400	1,200	50
Detroit	...	890	...
Cudahy	...	1,000	...
Wichita	300	100	...
Indianapolis	600	3,000	...
Pittsburgh	...	1,500	300
Cincinnati	400	4,500	...
Buffalo	350	3,200	2,600
Cleveland	1,500	2,000	600
New York	729	1,700	1,972

MONDAY, NOVEMBER 5, 1917.

Chicago	16,000	17,360	17,000
Kansas City	18,000	10,642	7,000
Omaha	12,800	4,215	30,000
St. Louis	8,000	9,894	100
St. Joseph	6,500	3,000	3,500
Sioux City	10,000	5,000	4,000
St. Paul	17,200	18,000	10,200
Oklahoma City	4,150	...	...
Fort Worth	13,000	2,000	800
Milwaukee	...	1,891	...
Denver	10,237	286	22,100
Louisville	4,582	4,461	279
Detroit	...	1,400	...
Cudahy	...	1,000	...
Wichita	2,500	1,000	...
Indianapolis	2,200	7,000	...
Pittsburgh	4,000	6,800	3,800
Cincinnati	900	3,800	300
Buffalo	900	5,800	2,400
Cleveland	1,600	6,000	4,000
New York	4,520	8,666	9,700

TUESDAY, NOVEMBER 6, 1917.

Chicago	16,000	17,000	17,000
Kansas City	18,000	10,000	7,000
Omaha	7,800	3,600	24,000
St. Louis	8,600	9,500	1,600
St. Joseph	4,000	5,000	1,000
Sioux City	1,800	4,500	500
St. Paul	10,500	10,000	2,000
Portland, Ore.	149	62	220
Denver	4,200	660	17,000
Louisville	350	2,000	200
Indianapolis	...	5,300	1,100
Pittsburgh	...	5,600	560
Buffalo	875	5,600	2,400
Cleveland	300	1,000	800

WEDNESDAY, NOVEMBER 7, 1917.

Chicago	22,000	22,000	15,000
Kansas City	13,000	7,000	3,500
Omaha	7,600	4,000	17,500
St. Louis	9,000	12,000	1,200
St. Joseph	2,000	4,000	2,000
Sioux City	4,500	4,000	500
St. Paul	...	9,000	...
Portland, Ore.	85	733	275
Milwaukee	...	4,745	...
Denver	4,000	900	8,100
Louisville	400	1,000	50
Detroit	...	2,470	...
Cudahy	...	1,200	...
Wichita	...	747	...
Indianapolis	1,500	6,000	...
Pittsburgh	...	2,600	1,000
Cincinnati	200	4,600	500
Buffalo	350	4,400	4,000
Cleveland	400	2,000	800
New York	2,760	4,380	6,970

THURSDAY, NOVEMBER 8, 1917.

Chicago	12,000	18,000	10,000
Kansas City	9,000	5,000	4,000
Omaha	7,300	5,300	12,000
St. Louis	4,500	5,000	600
St. Joseph	2,500	4,500	500
Sioux City	...	5,000	...
St. Paul	...	12,000	...
Milwaukee	...	2,085	...
Louisville	...	1,200	...
Detroit	...	3,550	...
Cudahy	...	2,000	...
Wichita	...	1,208	...
Indianapolis	...	8,000	...
Cincinnati	1,400	5,000	300
Buffalo	400	2,000	2,000
Cleveland	...	2,000	...
New York	1,010	2,130	2,444

FRIDAY, NOVEMBER 9, 1917.

Chicago	9,500	15,000	3,000
Kansas City	5,000	2,500	1,000
Omaha	3,500	6,000	600
St. Louis	3,500	6,000	600
St. Joseph	700	3,000	1,000
Sioux City	1,200	3,500	500
St. Paul	4,800	16,000	1,000
Oklahoma City	1,400	1,400	...
Fort Worth	6,500	2,500	500
Indianapolis	1,000	9,000	400
Denver	2,500	700	20,000

Watch Page 48 for  
Business Chances

## HIDE AND SKIN MARKETS

(SHOE AND LEATHER REPORTER)

The hide markets are strong and packers are hopeful and confident.

### Chicago.

**PACKER HIDES.**—Further advances continue in packer hides and business continues of size sufficient to absorb slaughter and maintain stocks at a low point. The situation presents a decidedly firm front, with sellers demanding further advances and a moderate call paying these rates as soon as sufficient stuff can be gotten to make it worth while. Killers are not willing to book big business at new rates, but want to peddle the stuff out so that all their trade can be accommodated with present choice hides. Native steers went at the new record rate of 35c., some 6,000 hides being moved by one seller of current take-off. This figure is still bid and no business is put through on account of scarcity. Sellers do not seem anxious to talk advanced figures until they have some stock on hand. Texas steers were not sold in the heavy weight range due to scarcity. Light hides went at 28c. for 6,000 current goods and 4,000 moved later at 28½c. Holders are inclined to talk 29c. owing to asked advance for Colorado steers. Extreme light Texas steers sold at 23½c. involving 11,000 October take-off and 8,000 moved later at the new price of 23¾c. Killers now have their ideas pegged at 24c. Stocks of underweight Texas steers are moderate and production is fairly large. Butt branded steers were not sold. Sellers have moved nothing since 30½c. was realized as they have been asking 31c. which buyers consider too high. Colorado steers are also quiet, due to asked advance to 30c. Last sales were at 29½c. Stocks are moderate and production continues of good proportions as yet. Branded cows went at 23½c., the former sale rate for 6,000 October goods. Sellers have advanced their ideas to 24c. due to increases in extreme light Texas steers paid and asked. Branded cows are held in moderate supply and production is still fair. Heavy cows sold at 29c. for a car of March-April hides. No current slaughter moved. Stocks of such are small and 33-33½c. are the asking rates as to sellers. Production is gradually becoming large and will continue to expand until the holiday season. Light native cows sold at the new rate of 28½c. taking in 11,000 October hides by two packers. There were rumors around that further business was put through at 29c., but this lacked confirmation. Hides are said to be still available at 28½c. A lot of 10,000 May-June St. Louis light native cows sold at 26½c. Native bulls were quiet. All sellers demand at least 26c. for these hides. Stocks are small. Branded bulls quoted steady

at 21-22c. Inside last paid for northern and outside for southern. Bids at 21c. were subsequently refused for northern and 22c. asked.

**LATER.**—Packer market firm under a good inquiry. Stocks are small, but the slaughter is ample, consisting mainly, however, of light weight native and branded hides. About 7,000 October heavy Texas steers brought 31c., being half-cent advance. There are rumors that light cows brought 29c., recent bids of 28½c. were refused.

**COUNTRY HIDES.**—Country hide prices seem to have reached their crest. Business is slowing up materially adding to this belief. Sellers are exerting themselves to interest buyers in sizable lines of product at present levels, thereby further accentuating the idea that the top of the market is here, for the immediate future at least. Heavy steers did not sell. These have been held up to 28c. for the country descriptions, but no business had been done above 27c., which is still considered the nominal market. Stocks are moderate. Heavy cows were sold in connection with buff weights at 25½c. locally and in the outside markets. Some sales were put through at 26c. in the sections east of here. All sellers are trying for 26c. on future business but this price seems impossible of attainment as yet. Buffs brought 25½c. locally and in the outside markets and were moved at 26c. from sections east of here. Sellers ask 26c. on next sales and offer sizable lines of stock on this basis. Well informed tanners believe sellers would accept 25½c. No seconds were sold. These are quoted at 24½c. The situation in the outside markets is firm at 25-25½c. delivered basis for any and all weight hides as to descriptions and sections. Extremes were quiet. Sales were made east of here on a 26c. basis. This was the last price paid locally, but most of the recent business was put through at 25½c. basis. Nominal market is considered at 25½c.-26c. with most signs pointing toward the inside rate. Branded cows were dull. Country stuff quoted at 19-21c. nominal flat. Country packer branded hides range at 22-27c. as to descriptions. Sales in this range as to varieties. Bulls are quiet. Country stuff quoted at 20-22c. with inside buyers' ideas and outside asked. Country packer bulls quoted at 25c. last paid for local stuff to date.

**LATER.**—The country market is easier. The big dealers have sold short at 25½c. and 26c. and seem willing to see lower rates in order to cover on new collections. One car of buffs and extremes brought 25½c. Current buffs are available at 25c. Minneapolis sold hides, 45 lbs. and up at 24¾c. Outside lots all weights are available at 24½c. Southern Wisconsin hides brought this rate. Buyers now bidding 28½c. for local small packer hides, but they are held for 29c.

**CALFSKINS** sold at 40-41c. for Ohio city

skins and some moved later as low as 38c. from the same sections. Local first salted city calfskins are quiet. Last sales were at 42c., which is still bid for more and up to 45c. demanded. Collectors are still sold up close and are not making any skins oversales. Resalted outside city skins quoted down to 38c. and first salted skins up to 41c. lately paid. Country skins are selling quietly at 35-36c. and are held up to 37½c. now for further business. Packer calfskins are wanted at 43c. and held for 45c. firmly with only late slaughter unsold and stocks small. Deacons quoted at \$2.30-\$2.50 and light calf at \$2.50-\$2.70. Kipskins rule quiet. Stocks are moderately large, especially in packer lines where slaughter running back to spring is held. Country kipskins quoted waiting at 29-31c. nominal. City skins quoted up to 36c. asked with nominal market nearer 33c. Packer kipskins quoted at 35-37½c. asked as to slaughter with recent sales as low as 32c. for back salting.

**HORSE HIDES** sold at a variety of prices as to descriptions. Regular country run moved at \$8.25-\$8.50 and mixed city and country goods sold at \$8.75. Buyers claim to be amply covered for present leather orders and see no new business in sight, so they are refraining from enlarging their lines of raw materials any further. Some dealers are intimating a desire to book further business down to \$8.25 again after having held their ideas at \$8.50 for a few days. City hides quoted at \$9.00-\$9.50 asked. Ponies and glues quoted at \$4.25-\$4.75 and coltskins at \$1.00-\$2.00.

**HOGSKINS** are steady at \$1.10-\$1.25 nominal for the average country run of skins with the rejected pigs and glues out at half rates. The hogskin season is over and holders think their stocks worth more money owing to scarcity and better call for glove leathers. No. 1 pigskin strips quoted at 9-10c. nominal; No. 2's quoted at 8-9c. as to size, and No. 3 strips at 5-7c. asked as to measurements.

**SHEEP PELTS.**—The upward tendency in prices continues. Packers were able to move out river lambskins this week at the new rate of \$4.00, registering an advance of 35c. per skin. Local sheep and lambskins sold at \$4.25 for current take-off being an advance of 55c. per skin. Dry western sheepskins continue firm in tone and quoted at 48-53c. as to varieties. Outside asked for the best light weight Montana skins. Pickled sheepskins are considered steady at \$10.00-\$14.00 per doz. as to descriptions with recent business within this range.

### New York.

**PACKER HIDES.**—Sales were made this week of 2 cars October native steers at 34c.; 5,000 butt brands, June 1 to November 1, sold at 29½c. Another sale was made of 2 cars of butt brands and Colorados, running back to May salting at 29½c. for butts and 28½c. for the Colorados. Spread native steers are quiet. Small packer hides quiet and no trading locally effected.

**COUNTRY HIDES.**—A little activity noted but conditions are considerably mixed and quotations vary. Sales were made of 2 cars Ohio extremes at 25¾c. and 2 cars of buffs sold at 25½c. with another car selling at 25c. A sale was also made of 2 cars Northern southern extremes free of ticks, at 24¾c. 1,000 Penn., 25 lbs., and up cows, sold at 25c. selected. About 1,500 short haired extremes sold in Philadelphia at 26c. Middlewest shippers are offering various lots of extremes in this market at prices ranging from 24½-26c., and buffs are offered at 24-26c., according to lots, etc. Old back salting hides continue slow and tanners show no interest in offerings. Western heavy steers are very scarce and are held around 28-30c., with one car selling, of 60 lbs. and up Ohio steers, at 28c. A less than car lot of N. Y. state, all weight hides sold here at 23½c. flat. New York state and New

(Continued on page 41.)

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# LIVE STOCK MARKETS

## CHICAGO

(Special Letter to The National Provisioner from the National Livestock Commission Co.)

Union Stock Yard, Chicago, Nov. 7.

October's run of 415,456 cattle was the banner month's run in the history of the trade by 30,000. The average prices for cattle paid during October was almost the highest ever, and this is surely proof-positive of a tremendous demand. And with the oft-repeated statement by the National Food Administration that "stimulation of production is vital to the nation and must be encouraged in every way," we believe the farmers and feeders of the country will have enough confidence in the outcome to go ahead and feed their cattle to at least a reasonably good finish instead of cashing them prematurely. For as sure as the Lord made little apples, if liquidation is persisted in much longer, the time is not far distant when we will be confronted by the situation in cattle similar to that which recently existed in hogs, namely, a tremendous shortage of the finished product.

Wonderful, indeed, is the demand that so readily absorbs the continued heavy receipts of cattle. For instance, Chicago received 98,000 last week and approximately 76,000 for the first three days of this week. Sheer weight of numbers has given the buyers considerable advantage. The cheap killers, or the kinds selling from \$9@10.50, are meeting with an exceptionally good outlet, and have suffered but little loss. Real choice beefs are off only 25c., because of their great scarcity; but the rank and file of the others, namely, the medium to good cattle, selling all the way from \$10.50@15 per cwt., have eased off 25@50c., because of the unusually heavy receipts, and there has been repeated evidence that the market will show much better tone just as soon as it becomes apparent that the mad rush to market cattle regardless of consequences is over.

A week ago the market on butcher stuff reached such a high level that some reaction was to be expected, and a combination of heavy receipts and lower prices on steers had the natural effect of lowering values on cows and heifers, which class of cattle slumped off 75c.@1 per cwt., while the bull trade showed 25@40c. decline on lightweight bulls and heavy bolognas, and fat bulls were not off more than a quarter. The medium quality and medium-fleshed calves are in liberal supply and very hard to move, "skads" of them going from \$6@7.50, while only the choice quality, well-bred calves going back to the country are selling at \$8.25@9.50, and bulk of the "vealers" command from \$12@13 at the present writing. However, after the recent severe slump a reaction is logical. In fact, Wednesday's trade showed signs of life, many sales looking 15@25c. higher than the low time the day before, and barring the possibility of a spell of real bad weather, which now seems rather remote, we expect to see a recovery in the butcher stuff market within the near future.

The Government's pledge of a minimum of \$15.50 for hogs, while not rock-ribbed or backed up by any positive guarantee that they will not sell any lower than the price mentioned, should nevertheless have the effect of stabilizing the market, and in our opinion will induce some farmers to feed light and immature hogs that otherwise

(Continued on page 41.)

## KANSAS CITY

(Special Letter to The National Provisioner.)

Kansas City Stock Yards, Nov. 6.

Cattle receipts today were 18,000, same number as arrived yesterday; market steady, top \$15. Hog receipts were 10,000 head, market 10@20c. lower, top, \$17.10. Sheep and lamb supply was 7,000, market steady to 25c. lower, top fat lambs \$16.10, feeders, \$16.75.

Well finished two year old Missouri steers brought \$15, best here this week. Weighty grass beef steers sold at \$10@12.50, Western range beef steers, \$8.75@11. Killers apparently need beef, and the moderate receipts here this week have sold at steady prices. Cows have been selling good, but heavy cows were not quite as keen today. Cannery continue firm, at \$5.50@6, good range cows, \$6.75@8.50, best natives around \$10. Veals bring up to \$13.

Packers are insisting on lower hog prices this week, and the market is going down reluctantly, prices 10c. lower today than the close yesterday. Best heavy hogs brought \$17.10, best medium weight hogs same price, best lights \$16.90, bulk of sales, \$16.40@17; pigs, \$15.75@16.50. The announcement of minimum hog price of \$15.50 yesterday had the effect of stimulating immune stock hog trade, present prices for them around \$18.50. As generally understood, the Cotton statement means a sliding scale for hog prices, per hundred pounds, thirteen times the price of corn per bushel.

Bidding on sheep and lambs has been lower each day recently, best killing lambs at \$16.10 today, having been held at \$16.75 yesterday, with a bid of \$16.50 then. Native lambs sell around \$15.75. Feeders stopped at \$16.50 yesterday, but a fancy lot brought \$16.75 today. Oklahoma wethers sold at \$10.75@12.50, feeding wethers \$9.75@11; goats \$6.25@7.25, kid goats \$8, breeding ewes \$10.50@14.50.

## ST. LOUIS

(Special Letter to The National Provisioner)

National Stock Yards, Ill., Nov. 7.

For the week ending today our cattle receipts approximate 41,000, including 2,500 on the Southern side. The heavy run of cattle has not shown many signs of diminishing, nor has the quality shown improvement. The best cattle we are receiving are clearing in a range of \$12.50@13.25, with an occasional small lot that sells a trifle higher than these quotations. Choice, or prime cattle of proper weight would easily sell up to \$16 or better. Very much the largest percentage of the run is in medium and common steers, and these are selling from \$7.50@9.50, with the bulk of the best in-between kinds scaling some place between \$10.50@11.50. On the best grades the market has held to a fairly steady basis all week, although at this writing prices are not quite as strong as they have been, and in some instances are lower. On all grades below the medium to good kinds the market is unevenly lower; in spots the decline is in the neighborhood of 50c. for the week. In butcher cattle the offerings of good heifers and cows are sparing, indeed. The general heifer market rules uneven, the best kinds selling not much lower, but in the plain grassy unfinished kinds the decline is about the same as in beef cattle. Cows with weight and quality are in demand, and on these there is little, or no decline, the best we are receiving are not selling above \$9.25, with the bulk of the killing kinds bringing \$7@8.50; medium to plain butcher cows are, generally, lower. Oklahoma and Kansas cattle are still coming. The best train of these sold this week at \$10.10. Plain Kansas cattle averaging 900 lbs. are bringing \$9@9.50.

Hog receipts for the week amount to 47,400. Prices at this writing are about steady with a week ago, although we are 35@50c. under the week's high time, which was last Friday, when good heavy hogs sold up to \$17.75. We are receiving far too many light hogs. We mean by this the unfinished kind that range from 140@165 lbs. in weight. There is a strong demand, however, for all of our hogs, and they find fairly prompt sale regardless of quality. Today's quotations are: Mixed and butchers, \$16.75@17.20; good heavy, \$17.05@17.20; rough, \$15.95@16.25; lights, \$16.75@17.05; pigs, \$13.75@16.25; bulk, \$16.75@17.10.

Sheep receipts for the week are right at 8,000 head. Owing to the light run our clearances are prompt and complete, although prices are somewhat under a week ago. At this writing, however, they show somewhat more strength. The general quotations are: Ewes, \$10@10.50; wethers, \$11@12.25; canners and choppers, \$5@8.50; lambs, \$13@16.50. It would require strictly prime lambs to bring the top of the lamb quotation.

## OMAHA

(Special Letter to The National Provisioner.)

Omaha, Nebr., Nov. 6, 1917.

Cattle receipts have been very liberal of late, 51,000 head last week, and last month's receipts were over 250,000 head, the heaviest of any month in the history of this market. The demand for both fat stock and feeder stock appears to be broadening, however, and trend of values has been upward for some time, the advance last week amounting to around 25c. on an average. Very few corn feds are coming, but some prime yearlings brought \$16.75, which is not only the high price of the season to date, but the highest price ever paid for fat cattle at this point. Receipts consist almost entirely, however, of western range cattle, and the spread in prices continues wide, from \$5.50@13.50 for poor to prime stock. Bulk of the desirable western grass beef is selling around \$9@11.25. Outlet for the cows and heifers has also been very satisfactory, and prices firmly held for all grades. The range is from \$5@10, with the bulk of the fair to good butcher and beef stock at \$6.25@7.50. Veal calves continue in active demand, and fully steady at \$9.50@12.50, and there is a very good outlet for bulls, stags, etc., at full recent quotations, \$5.75@7.50.

There has been a very moderate run of hogs during the past few weeks, only 15,400 last week, and after the \$3 decline in values during the early part of October there has been a recovery of fully \$1, and a good healthy undertone to the trade. It will take the market sometime to settle down to the \$15.50 minimum determined on by meat administrator Cotton and the immediate effect this week has been to lower values sharply. With 3,600 hogs here today prices took another 25c. drop. Tops brought \$16.70, and the bulk of the trading was around \$16.25@16.35, or not materially different from a week ago.

Supplies of sheep and lambs have been fairly liberal of late, 78,000 last week, and the trend of values has been steadily lower. Compared with ten days ago fat lambs as well as feeder grades are 50@75c. lower, while aged stock of all kinds is 25@50c. lower. Demand from both packers and feeder buyers has dropped off very materially, and the present undertone to the trade is rather weak than otherwise. Fat lambs are quoted at \$15@16; yearlings, \$10.50@12.50; wethers, \$11@12.50; and ewes \$9.50@10.25.

## NEW YORK LIVE STOCK

WEEKLY RECEIPTS TO NOVEMBER 5, 1917.

	Cattle	Calves	Sheep	Hogs
New York	2,490	2,762	2,946	8,002
Jersey City	5,133	2,701	17,534	13,493
Central Union	2,549	803	9,133	410
Totals	10,172	6,266	29,613	22,405
Totals last week	8,182	7,016	48,348	17,393



# ICE AND REFRIGERATION

## NEW CORPORATIONS.

Rockford, Ill.—The Crescent Ice Cream Co. has been incorporated with a capital stock of \$25,000.

Tuscola, Ill.—The Tuscola Deep Water Ice Co. has been incorporated with a capital stock of \$75,000.

Wilmington, Del.—The Wilson Fisheries Co. has been incorporated with a capital stock of \$2,000,000.

Birmingham, Ala.—The Central Creamery has been incorporated with a capital stock of \$3,000 by Wm. L. Harsh as president; Forest R. Harsh, vice president and Wm. H. McGowan, secretary and treasurer.

## ICE NOTES.

Geneva, Fla.—An ice plant with a six tons capacity will be installed by the Osceola Cypress Company. E. L. Hunter, of Bridgend, Fla., president and manager.

Fordyce, Ark.—The Fordyce Mfg. & Ice Company has been reorganized as the Ashcroft-Hampton Mfg. Company, Poplar Bluff, Mo., with B. G. Hampton as president; Wiley Downs, vice-president and manager, and C. D. Gholson, secretary.

## WARNED TO MOVE POULTRY.

The following communication has been sent to cold storage warehousemen:

Washington, D. C., November 2.

To Cold Storage Warehousemen:

At the request of Mr. W. F. Priebe, in charge of poultry and eggs, U. S. Food Administration, we are sending you a copy of a very important letter which the Food Administration desires to reach the owners of frozen poultry in storage as well as to advise the warehousemen of the situation.

Please inform your patrons who are interested and do all you can to carry out the suggestion of the Food Administration in the matter.

Very truly yours,  
U. S. FOOD ADMINISTRATION.  
Per Frank A. Horne.

Washington, D. C., November 2.

Mr. Frank A. Horne, Cold Storage Section, Division of Marketing and Distribution of Perishables, U. S. Food Administration.

Dear Sir: Relative to the situation of frozen poultry in storage carried over from last season, in reference to the Food Control Act of August 10, 1917, and because the owners of the poultry are not known to the Food Administration at this time, I would like to have you send a copy of this letter to the cold storage warehouses that store poultry. We are also sending a copy of this letter to the trade papers.

While the condition of the frozen poultry market has been known for some time and has been the subject matter for discussion at a number of conferences, in which members of the trade interested have been present, the necessity for immediate action has been emphasized by a recent communication from the Food Administrator of one of the States contemplating local action.

The legal status was thereupon taken up with the Legal Department of the Food Administration and we quote from the opinion rendered:

"You ask my opinion as to whether it would be legal under the Food Control Act of August 10, 1917, to carry poultry stored in the last months of 1916 over the present winter until the summer of 1918. In my opinion, any attempt to carry over this poultry beyond the time when the packing of fresh poultry ordinarily begins is a clear violation of the Act.

"Section 6 provides that necessities shall be deemed to be hoarded when held by a dealer in a quantity in excess of the reasonable requirements of his business for use or sale by him for a reasonable time, or rea-

sonably required to furnish necessities produced in surplus quantities seasonally throughout the period of scant or no production.

"The last sentence authorized poultry to be held throughout the period of scant or no production, but no longer. Furthermore, any person holding poultry at the present time in a quantity in excess of the reasonable requirements of his business is, in my opinion, violating Section 6 of the Act.

"Under the circumstances stated in your letter, you could turn the matter over to the Department of Justice and request them to institute a criminal prosecution, or you could requisition the poultry, paying for it such prices as you think are reasonable and sell it to the public, or you could institute a condemnation proceeding under Section 7 of the Act and cause the poultry to be sold at public sale under the direction of the court. In the meantime, if you desire you can revoke the license of any food dealer engaged in such practices and forbid him to do business, which would practically force an immediate sale of all stocks on hand.

"ROBERT A. TAFT,  
"Assistant Counsel,  
"U. S. Food Administration."

In view of the approach of the Thanksgiving market for turkeys and other poultry, the Food Administration suggests that owners and distributors adjust their prices on frozen poultry so that the product will move into channels of consumption at once. If this is done it is thought the great part of the turkeys will move for the Thanksgiving requirements.

The application of this legal opinion to other varieties of frozen poultry now in storage is of course apparent.

Very truly yours,  
U. S. FOOD ADMINISTRATION,  
Per W. F. Priebe.  
In Charge of Poultry and Eggs Division of Marketing and Distribution of Perishables.

## KEEP YOUR PROVISIONER ON FILE.

The National Provisioner is frequently in receipt of letters from subscribers who recall having seen something interesting or important in a previous issue of this publication, but they have mislaid the copy and want the information repeated or another copy furnished. The National Provisioner offers the suggestion that if every interested subscriber would keep a file of this publication, he would be able to look up a reference at once on any matter which might come up, and thus avoid delay. A carefully arranged index of the important items appearing in our columns is published every six months, and with this and a binder, which The National Provisioner will furnish, the back numbers of the paper may be neatly kept and quickly referred to for information.

The binder is new, and is the handiest and most practical yet put on the market. It is finished in cloth board, with gold lettering and sells for \$1. It may be had upon application to The National Provisioner, 116 Nassau street, New York. No foreign orders will be accepted for the present, owing to mail conditions.



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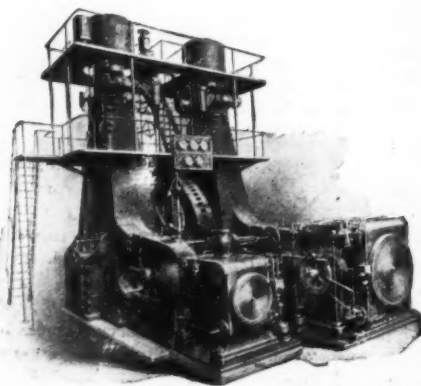
enables the wearer to enter the fumes instantly and safely for repairing leaks or to rescue a fellow workman.

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### FOOD PLANTS UNDER GUARD.

Warned by Food Administrator Hoover that a widespread conspiracy exists to destroy stockyards, grain elevators and other places in New York where large amounts of foodstuffs are stored, police and Home Defense League organizations last week united with special watchmen and other guards hastily impressed into service in maintaining a vigilant lookout for pro-German plotters at every such food storage place in the metropolitan district.

Mr. Hoover's message was sent from Washington and transmitted to the owners of the stockyards and food warehouses through Arthur Williams, Food Administrator for this city. Simultaneously Mr. Williams appealed to Arthur Woods, Police Commissioner, and policemen were sent to guard every plant where the owners considered their own corps of watchmen inadequate.

Mr. Hoover's telegram of warning was the same as the one he sent last week to owners of food stored at Seattle, Wash. In it he says:

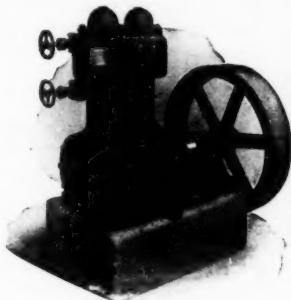
"I am informed that widespread conspiracy exists to destroy animals and stockyards. In view of the tremendous loss in Kansas City stockyards, I urge you to get in touch with all stockyards companies of your State and emphasize the importance of their largely augmenting watch service and other fire protection. I also believe that governors should have the principal yards patrolled by Home Guards. The above also applies to grain elevators. The serious loss of wheat and barley in the recent Brooklyn fire must not recur."

Although it was at first declared to have been the work of bomb plotters, the fire which destroyed grain worth close to \$3,000,000 in a warehouse on the Brooklyn water front, was, after an official investigation, attributed to spontaneous combustion. Despite this finding Secret Service agents have been investigating the cause of the fire.

Specially detailed policemen have been stationed since Saturday night at the big abattoirs along First avenue from Forty-third to Forty-seventh streets. Warehouses holding sugar, wheat, other grains, eggs and other foods had a double quota of watchmen on guard inside their plants and policemen were on duty in the streets. At the yards of the New York Stock Yard Company, at Sixtieth street and the Hudson river, the seven armed guards were increased to nine, and this number will be further increased.

### WATCH PAGE 48 FOR BARGAINS

## MECHANICAL REFRIGERATION



is essential to success in many lines of business, and **YORK Products** have played an important part in the development and expansion of these lines over the entire field.

We not only design and make a Refrigerating Plant suited to the needs of our customers, but all the details are handled by our own Organization, which assures the best service possible.

**YORK Refrigerating Machinery** is the result of years of careful research, exhaustive tests, and the labor of experienced Engineers and competent Workmen; and for the Marketer of Provisions — who depends on the quality of his goods for the continued success of his business—it is the logical equipment to buy

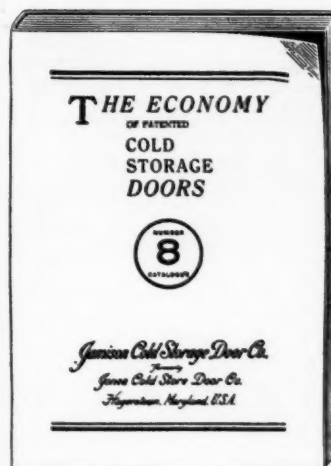
*Write us for information and prices.*

## York Manufacturing Co.

*Ice Making and Refrigerating  
Machinery Exclusively*

**YORK, PA.**

**This New Book—Just  
Off the Press—Free to  
Anyone Interested—  
Ask for Your Copy  
Today!**



This 76 page Book contains valuable information for plant owners and operators and was written for **YOU**. Let us send you a copy with our compliments.

## JAMISON COLD STORAGE DOOR COMPANY, Inc.

FORMERLY

**JONES C. S. DOOR CO.**

Hagerstown, M. D.,

U. S. A.

**Cold Storage and Freezer  
Doors and Windows**

**MEAT INSPECTION CHANGES.**

Recent changes in the federal meat inspection service are reported as follows:

Meat inspection inaugurated: D. Blumberg & Son, Dumont and Christopher avenues, Brooklyn, N. Y.; Italian Sausage Works, 442 West Chicago avenue, Chicago, Ill.; Legg Meat Curing Company, 61 West Georgia avenue, Memphis, Tenn.; \*Oakland Milk Feeding Company, Main street North, Greeneville, Tenn.; Morris & Company, 901 Girard avenue, Philadelphia, Pa.; The Cudahy Packing Company, 208-210 Fort street, Chattanooga, Tenn.

Meat inspection reinaugurated following suspension: P. D. Hughes, 558 Berkley street, Camden, N. J.; \*Old Home Farm Products

Company (Inc.), Richland Center, Wis.; \*A. Darlington Strode, West Chester, Pa.; Henry Strecker, 2066 East Tioga street, Philadelphia, Pa.; Quin Wo Company, 104 Greene street, Jersey City, N. J.; D. M. Bodine, 32 South Stockton street, Trenton, N. J.; \*Clement E. Allen (Inc.), Media, Pa.; Thomas Harris, 443 West Forty-fifth street, New York, N. Y.

Meat inspection discontinued: D. Brandt, 148 Bergenline avenue, Union Hill, N. J.; \*Farmers' Serum Company, Granite City, Ill.; \*L. H. Van Dyck Company, Gardiner, Mont.

Meat inspection temporarily discontinued: \*Interstate Vaccine Company, Kansas City, Kan.

\*Conducts slaughtering.

**PROVISIONS**

PHONE, Harrison 344

**GRAIN  
STOCKS  
BONDS**

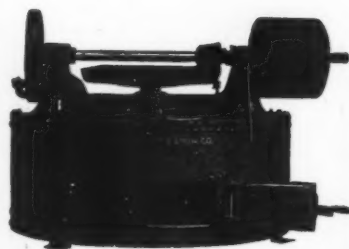
**SIMONS, DAY  
& CO.**

Direct Private Wires  
to NEW YORK,  
BUFFALO, MIL-  
WAUKEE; also IL-  
LINOIS and IOWA  
points.

If you trade in provisions or grain—cash or future—you will appreciate our market letter. Write us and we shall be pleased to send it to you.

320-330 Postal Telegraph Bldg.

**CHICAGO**

**Triumph  
Steam Dryers**

Made in three sizes, ranging in price from \$500.00 to \$1000.00.

Experience of 30 years.

**The C. O. Bartlett & Snow Co.**  
Cleveland Ohio 50 Church Street  
N. Y. City

**United Disposal & Recovery Co.**

OPERATORS

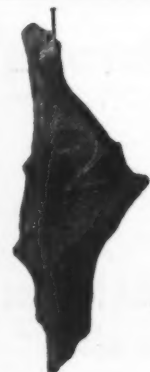
UNITED ENGINEERING CO.

BUILDERS

MUNICIPAL WASTE DISPOSAL PLANTS

1517-30 Corn Exchange Bldg.

**CHICAGO, ILL.**

**BEEF, HAM and SHEEP  
BAGS**

We Manufacture all kinds of Stockinette  
Cloth and Bags for Covering Meat

WRITE US FOR INFORMATION AND PRICES.

**WYNANTSKILL MFG. COMPANY**  
TROY, N. Y.

**STOCKS OF PROVISIONS.**

Official reports of stocks of provisions at important centers at the end of October indicate decreased stocks compared to a month ago and a year ago, although there is slightly more pork than a year ago. A synopsis of the official figures follows:

	Pork, Bbls.		
	Oct. 31, 1917.	Sept. 30, 1917.	Oct. 31, 1916.
Chicago .....	31,537	38,502	23,462
Kansas City .....	3,768	5,884	1,931
Omaha .....	3,571	6,858	3,506
St. Joseph .....	1,572	2,799	2,141
Milwaukee .....	2,157	4,001	1,285
Total .....	42,605	58,004	32,325

	Lard, Lbs.		
	Oct. 31, 1917.	Sept. 30, 1917.	Oct. 31, 1916.
Chicago .....	20,011,671	47,165,658	39,422,087
Kansas City .....	1,090,080	1,639,874	1,434,181
Omaha .....	1,044,496	2,172,061	2,634,927
St. Joseph .....	2,519,634	3,299,492	1,925,778
Milwaukee .....	301,650	648,480	491,100
Total .....	25,566,931	54,925,565	45,908,073

	Cut Meats, Lbs.		
	Oct. 31, 1917.	Sept. 30, 1917.	Oct. 31, 1916.
Chicago .....	62,362,592	93,305,932	81,563,145
Kansas City .....	23,498,990	29,768,806	27,615,709
Omaha .....	21,251,139	34,432,638	14,746,451
St. Joseph .....	20,959,079	23,027,959	19,472,599
Milwaukee .....	6,430,665	6,377,322	8,393,509
Total .....	134,502,375	186,912,451	151,731,464

**MEAT SHORTAGE IN DENMARK.**

As a direct result of the stoppage of the imports of American meats and foodstuffs by the operation of the American embargo, Denmark is slaughtering her cattle by the thousands and salting down the meat, and a shortage of fresh meat in Denmark is expected.

**Stevenson's Automatic  
Roller Fastener**

with padlocking feature

can be had only on Stevenson Doors.

It locks firmly with a perfect air-seal by gently pushing the door shut. Does not slacken as it latches.

It opens just as easily by a light push on the knob or pull on the handle.

The hole for padlock shackle allows the door to be locked to protect contents of the room.

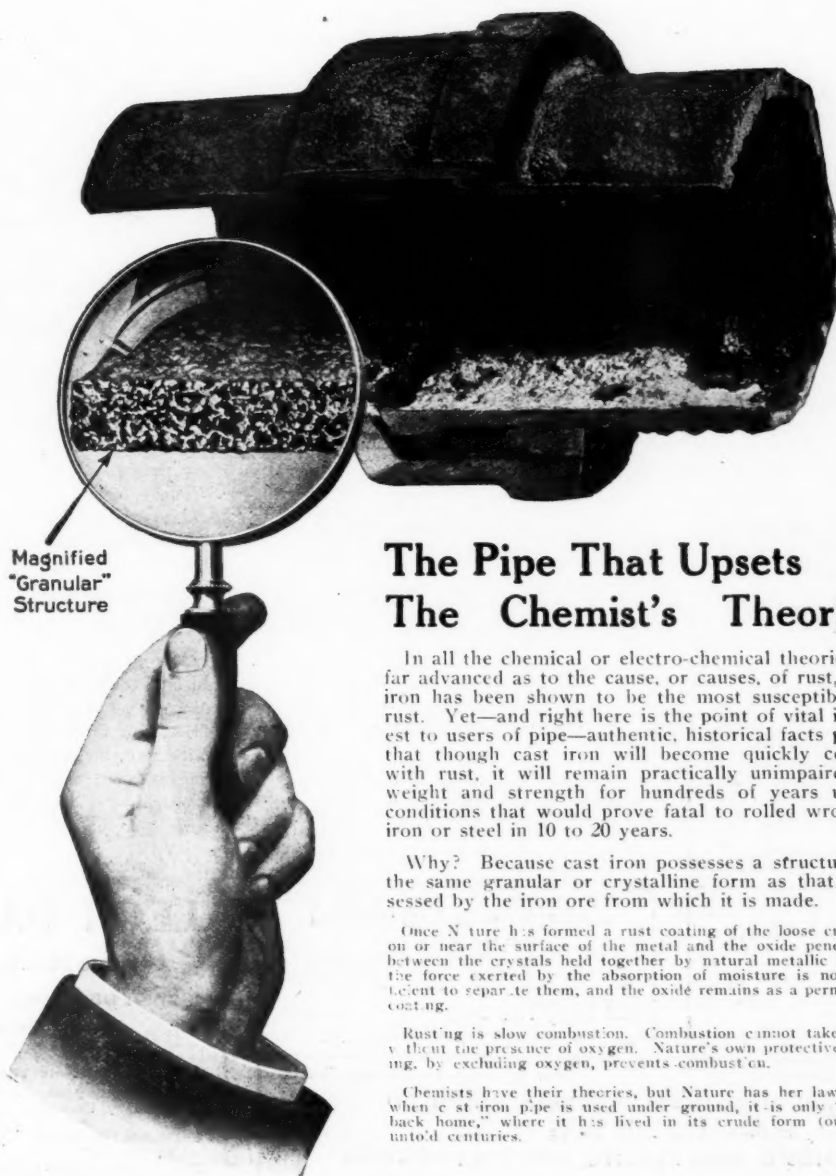
Dollars can be saved by your using Stevenson Doors. Send for Booklet A, giving full details.

**Stevenson Cold Storage Door Co**  
1500 W. 4th St., Chester, Pa.



# CAST IRON PIPE 73 YEARS IN SERVICE

AS GOOD AS NEW



## The Pipe That Upsets The Chemist's Theories

In all the chemical or electro-chemical theories so far advanced as to the cause, or causes, of rust, cast iron has been shown to be the most susceptible to rust. Yet—and right here is the point of vital interest to users of pipe—authentic, historical facts prove that though cast iron will become quickly coated with rust, it will remain practically unimpaired in weight and strength for hundreds of years under conditions that would prove fatal to rolled wrought iron or steel in 10 to 20 years.

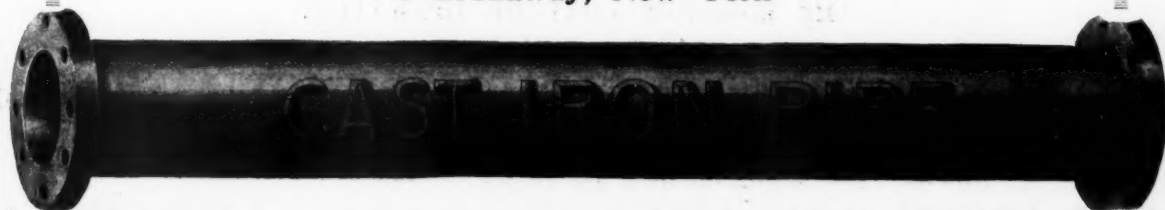
Why? Because cast iron possesses a structure of the same granular or crystalline form as that possessed by the iron ore from which it is made.

Once Nature has formed a rust coating of the loose crystals on or near the surface of the metal and the oxide penetrates between the crystals held together by natural metallic bonds, the force exerted by the absorption of moisture is not sufficient to separate them, and the oxide remains as a permanent coating.

Rusting is slow combustion. Combustion cannot take place without the presence of oxygen. Nature's own protective coating, by excluding oxygen, prevents combustion.

Chemists have their theories, but Nature has her laws, and when cast iron pipe is used under ground, it is only "going back home," where it has lived in its crude form (ore) for untold centuries.

**The Cast Iron Pipe Publicity Bureau**  
1 Broadway, New York



# Chicago Section

"Bill" Gregson keeps on working. Some incentive!

Are we a nation of patriots or—traitors. The sooner we know the quicker.

Who won in New York? Not the Bolsheviks, anyhow!

The vote is the keynote, and it has been sounded. Now —!

Board of Trade memberships are selling around \$5,000 net to the buyer. There seems to be no undue excitement on the floor.

Swift & Company's sales of domestic beef in Chicago for the week ending Saturday, November 3, 1917, averaged 12.67 cents per pound.

Why, it has not yet transpired, but the fact remains that trainloads of vegetables have been found dumped along the railroad sidings just outside of Chicago to rot. At this time what should be done to the perpetrators of such an act?

Not all of the farmers by any means are satisfied with a minimum of \$15.50 per hundred for hogs, with the ratio of 13 to 1. Some have expressed themselves as pleased with the proposed arrangement. Let us hope they will all see the fairness of it to them.

## THE STADLER ENGINEERING CO. ARCHITECTS AND ENGINEERS

Specialists in Abattoirs, Packing Houses, Garbage Reduction Plants and Cold Storage Warehouses. Chas. Stadler, Chief Engr. For 12 years chief supervisor with Sulzberger & Sons Co. (Wilson & Co.). Room 943, Webster Building, Chicago, Ill.

H. P. Henschien R. J. McLaren  
**HENSCHIE & McLAREN**  
Architects  
Old Colony Bldg. Chicago, Ill.  
**PACKING PLANTS AND COLD STORAGE CONSTRUCTION.**

Alfred R. Urion, for many years head of Armour & Company's legal department, has retired, carrying with him the best wishes of all who know him. He has chased more trains out of the depot than any man living today; it would seem that when the train saw him coming it would instantly start off. Then the race was on. Mr. Urion was—and is—a gentleman and a scholar.

## MINIMUM HOG PRICE FIXED.

(Continued from page 15.)

Kansas City Drovers' Telegram heads its report: "Hoover Administration's Big Gift to the Hog Producers," and comments as follows:

The food department's conference in Chicago with packers, livestock exchange representatives and hog producers on Saturday ended with the establishment of a minimum price of \$15.50 for hogs as an incentive to producers to breed to the maximum for the world's needs in these belligerent times.

While J. P. Cotton, head of the meat division of the federal food administration, points out the government's purpose of the plan to standardize hog and pork prices, yet there are several other features in Mr. Cotton's plan that are of paramount importance to hog feeders and breeders.

In the first place, the \$15.50 proposed is the minimum. If corn goes higher than the present price of cash corn, hog prices will advance. For instance, if \$1.15 corn means \$1.50 hogs, \$1.50 corn would mean \$19.50 hogs.

While the former basis has been at the ratio of 12 bushels of corn to each 100 pounds of finished pork, based on an eight-month maturing period, the Cotton basis is 13 to 1, as against 14 to 1, the basis urged at the Waterloo, Ia., conference of swine breeders.

Above all, the action of the food department shows the deadly earnestness of the United States government in its desire to secure more pork. Farmers and swine breeders must now mix patriotism with profit and respond to the government's challenge.

Mr. Cotton's announcement presupposes the agreement of the packers to this 15½ cent arrangement. They are under absolute control of the Food Administration, and must have its permission to do business, so that their volition in the matter is necessarily limited. They put themselves unreservedly in the hands of the government before the food law was passed, and acquiesced in whatever plans the government thought necessary to meet the food situation.

## CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, November 9, 1917.—Latest quotations on chemicals and soapmakers' supplies are as follows: 74@76 per cent. caustic soda, 8@8¼c. per lb.; 60 per cent. caustic soda, 7¼c. per lb.; 98 per cent. powdered caustic soda, 8½c. per lb.; 48 per cent. carbonate of soda, 3¼c. per lb.; 58 per cent. soda ash, 3@3½c. per lb.; tale, 1½@1¾c. per lb.; chloride of lime, 1½@1¾c. per lb.; silic, \$15@20 per ton of 2,000 lbs.

Prime palm oil, — per lb.; clarified palm oil, bbls., 22c. per lb.; Lagos palm oil in casks, 21@22c. per lb.; palm kernel oil, — per lb.; yellow olive oil, \$2.35@2.50 per gal.; green olive oil, \$2.25 per gal.; Cochiti coconut oil, 20@22c. per lb.; Ceylon coconut oil, 17@17¼c. per lb.; cottonseed oil, \$1.55@1.58 per gal.; green olive oil foots, — per lb.; soya bean oil, 16@16¼c. per lb.; peanut oil, soapmakers' 5 per cent. activity, \$1.50 per gal.

Prime city tallow, special, 17c. per lb.; dynamite glycerine, 70c. per lb.; saponified glycerine, 54@56c. per lb.; crude soap lye glycerine, 50@51c. per lb.; chemically pure glycerine, 70c. per lb.; prime packers' grease, 15@16c. per lb.

H. C. GARDNER F. A. LINDBERG  
**GARDNER & LINDBERG**  
ENGINEERS  
Mechanical, Electrical, Architectural  
Specialties: Packing Plants, Cold Storage,  
Manufacturing Plants, Power Installations,  
Investigations.  
1134 Marquette Bldg. CHICAGO

D. E. Washington, Mgr. & Chief Engr.

Wm. H. Kneans, Associate Engr.

## PACKERS ARCHITECTURAL & ENGINEERING CO.

— ENGINEERS —

## PACKING HOUSES, ABATTOIRS, COLD STORAGE

Manhattan Bldg., CHICAGO, ILL.

Cable Address Pacarco

## LEON DASHEW

! Counselor At Law

320 Broadway, New York

Phones: Worth 2914-5.

## References:

Armour and Company Joseph Stern & Sons,  
The Cudahy Packing Inc.  
Co. Co.  
Rosebuck Butter & Manhattan Veal &  
Egg Co., Inc. Mutton Co.  
New York Butchers United Dressed Beef  
Dressed Meat Co. Co.

THE DESIDERATUM IN TEMPERATURES; THE POSITIVE CONTROL THEREOF;  
THE MINIMUM COST OF OPERATION

Is effected only by

# ABSOLUTELY EFFICIENT INSULATION

And we are supplying it to the best posted in the trade; to those who have paid dearly for their experience with ineffective insulation.

## THE UNION INSULATING CO., Great Northern Building, CHICAGO

# ANHYDROUS SUPREME AMMONIA

**"EVERY OUNCE ENERGIZES"**

**NH<sub>3</sub>**

Used by most of the leading packers throughout the United States.

SUPREME means pure, dry, highest quality anhydrous ammonia.

Less power and less coal = less expense.

Better refrigeration and more satisfaction = greater efficiency.

**MORRIS & COMPANY**

**Chicago, Union Stock Yards**

## OMAHA PACKING COMPANY

**Beef and Pork Packers** Lard Refiners and Sausage Manufacturers

UNDERWOOD HAMS and BREAKFAST BACON are given a very mild sugar cure and are of delicious flavor.

**U. S. GOVERNMENT INSPECTION**

of all our products insures their wholesomeness, and our "UNDERWOOD" and "YALE" brands insure

**PERFECTION and CLEANLINESS  
of MANUFACTURE**

**CHICAGO**

### CHICAGO PACKING COMPANY

**Beef and Pork Packers**

Boneless Beef Cuts.

Sausage Materials.

Commission Slaughterers

U. S. GOVERNMENT INSPECTION

Correspondence Solicited

**UNION STOCK YARDS  
CHICAGO**

### R. W. BARNES

Broker in

**PROVISIONS AND LARD**

49 Board of Trade, Chicago

Established 1877

**W. G. PRESS & CO.**

175 W. Jackson Bldg, Chicago

**PORK, LARD, SHORTRIBS**

*For Future Delivery*

**GRAIN** Correspondence Solicited **STOCKS**

### John Agar Co.

Union Stock Yards CHICAGO, ILL.

**Packers and Commission  
Slaughterers**

**Beef, Pork and Mutton**

Members of the American Meat  
Packers' Association.



## CHICAGO LIVE STOCK

RECEIPTS.				
	Cattle.	Calves.	Hogs.	Sheep.
Monday, Oct. 29	36,912	3,792	24,331	22,906
Tuesday, Oct. 30	9,561	2,590	17,465	13,931
Wednesday, Oct. 31	21,658	2,971	20,000	18,407
Thursday, Nov. 1	16,869	2,635	16,833	14,706
Friday, Nov. 2	7,934	1,207	14,402	10,462
Saturday, Nov. 3	4,528	400	12,912	4,723

Total last week	97,402	13,505	105,973	85,227
Previous week	74,233	10,823	112,883	109,541
Year ago	68,661	6,992	228,264	110,903
Two years ago	54,423	7,747	128,943	86,334

SHIPMENTS.				
	Cattle.	Calves.	Hogs.	Sheep.
Monday, Oct. 29	6,073	278	3,328	5,054
Tuesday, Oct. 30	3,395	280	1,852	11,064
Wednesday, Oct. 31	6,530	346	4,239	5,469
Thursday, Nov. 1	3,272	387	4,864	9,414
Friday, Nov. 2	3,290	248	4,020	5,090
Saturday, Nov. 3	1,965	26	3,083	2,402

Total last week	26,825	1,565	21,386	38,515
Previous week	21,612	806	15,236	30,879
Year ago	18,352	1,037	20,918	28,405
Two years ago	3,657	239	4,118	1,541

## CHICAGO TOTAL RECEIPTS LIVESTOCK.

	Cattle.	Hogs.	Sheep.
Year to Nov. 3, 1917	2,577,717	5,757,534	2,983,163
Same period, 1916	2,187,163	7,180,577	3,613,634

Combined receipts of hogs at eleven points:			
Week ending Nov. 3, 1917	366,000		
Previous week	414,000		
Cor. week, 1916	761,000		
Cor. week, 1915	516,000		
Total year to date	20,976,000		
Same period, 1916	24,761,000		
Same period, 1915	21,228,000		

Receipts at seven points (Chicago, Kansas City, Omaha, St. Louis, St. Joseph, Sioux City, St. Paul) as follows:			
	Cattle.	Hogs.	Sheep.
Week to Nov. 3, 1917	320,000	275,000	228,000
Previous week	288,000	309,000	292,000
Same period, 1916	272,000	612,000	308,000
Same period, 1915	242,000	342,000	271,000

Combined receipts at seven markets for 1917 to Nov. 3, 1917, and the same period a year ago:

	1917.	1916.
Cattle	9,045,000	7,678,000
Hogs	17,063,000	19,794,000
Sheep	8,564,000	9,674,000

## CHICAGO PACKERS' HOG SLAUGHTER.

Armour & Co.	20,600
Anglo-American	4,200
Swift & Company	10,500
Hammond Co.	5,800
Morris & Co.	3,000
Wilson & Co.	7,500
Boyd-Lunham	4,400
Western P. C.	6,800
Roberts & Onke	3,900
Miller & Hart	3,100
Independent P. Co.	1,000
Brennan P. Co.	6,000
Others	6,000
Totals	82,500
Previous week	97,300
Year ago	217,100

## WEEKLY AVERAGE PRICE OF LIVESTOCK.

	This week	Previous week	Cor. week, 1916	Cor. week, 1915
Cattle	\$11.50	\$11.50	\$11.15	\$10.75
Calves	11.40	11.55	11.00	10.85
Hogs	10.00	9.75	7.95	10.80
Sheep	8.70	6.95	5.75	8.65
Cor. week, 1914	9.10	7.50	5.70	8.65
Cor. week, 1913	8.30	7.40	4.70	7.30
Cor. week, 1912	7.90	7.94	4.10	7.05
Cor. week, 1911	6.80	6.28	3.50	5.50
Cor. week, 1910	6.20	8.00	3.70	6.35

## CATTLE.

Good to choice steers	\$10.00@17.50
Yearlings, good to choice	11.50@16.40
Range steers	6.50@14.00
Stockers and feeders	7.75@11.00
Good to choice cows	7.00@9.00
Good to choice heifers	8.00@9.75
Fair to good cows	6.00@7.00
Canners	4.75@5.35
Cutters	5.30@6.00
Bologna bulls	3.75@7.50
Butcher bulls	7.25@10.00
Heavy calves	7.50@11.50
Veal calves	13.75@14.50

## HOGS.

Same light butchers	\$16.25@17.15
Fair to fancy light	16.00@17.00
Medium wt. butchers, 250-350 lbs.	16.90@17.30
Heavy wt. butchers, 350-400 lbs.	17.00@17.35
Choice heavy packing	16.30@16.50
Rough heavy packing	15.85@16.30
Pigs, fair to good	12.00@15.00
Stags (subject to 70 lbs. dockage)	16.00@17.50

## SHEEP.

Good to choice wethers	\$10.00@12.50
Good to choice ewes	10.00@11.00
Yearlings	12.50@14.25
Western lambs, good to choice	16.00@16.50
Native lambs, good to choice	15.75@16.50
Feeding lambs	10.00@16.50

## CHICAGO PROVISION MARKETS

## Range of Prices.

SATURDAY, NOVEMBER 3, 1917.

	Open.	High.	Low.	Close.
PORK—(Per bbl.)—				
January	\$41.80	\$42.15	\$41.80	\$42.05

LARD—(Per 100 lbs.)—				
November	25.22	25.22	25.22	25.22
January	22.62	22.80	22.60	22.70

RIBS—(Boxed, 25c. more than loose)—				
January	22.37	22.55	22.32	\$22.45
May	22.15	22.15	22.12	22.12

MONDAY, NOVEMBER 5, 1917.

PORK—(Per bbl.)—				
January	42.60	42.80	42.40	\$42.55

LARD—(Per 100 lbs.)—				
November	25.10	25.67	25.10	25.67
December	24.12	24.12	23.80	\$23.90
January	22.85	23.12	22.85	23.10

RIBS—(Boxed, 25c. more than loose)—				
January	22.57	22.77	22.57	22.75
May				\$22.42

TUESDAY, NOVEMBER 6, 1917.

Holiday. No market.

WEDNESDAY, NOVEMBER 7, 1917.

PORK—(Per bbl.)—				
January	42.60	44.20	42.60	\$44.20

LARD—(Per 100 lbs.)—				
November	25.87	26.30	25.87	\$26.30
December	24.40	24.70	24.40	\$24.70
January	23.30	23.75	23.30	23.75

RIBS—(Boxed, 25c. more than loose)—				
January	22.85	23.55	22.85	23.52
May	23.05	23.20	23.00	\$23.20

THURSDAY, NOVEMBER 8, 1917.

PORK—(Per bbl.)—				
January	45.25	45.30	44.70	44.70

LARD—(Per 100 lbs.)—				
November	26.72	26.85	26.70	\$26.85
January	24.00	24.27	23.95	23.95

RIBS—(Boxed, 25c. more than loose)—				
January	23.85	24.10	23.77	23.77
May	23.55	23.55	23.42	\$23.42

FRIDAY, NOVEMBER 9, 1917.

PORK—(Per bbl.)—				
January	44.95	45.30	44.82	\$44.90

LARD—(Per 100 lbs.)—				
November	27.10	27.10	27.10	27.10
January	24.00	24.25	23.87	23.97

RIBS—(Boxed, 25c. more than loose)—				
January	23.80	24.10	23.80	23.92
May	23.85	23.85	23.60	\$23.60

†Bid. ‡Asked.

## CHICAGO RETAIL FRESH MEATS.

(Corrected weekly by Pollack Bros., 41st and Halsted Streets.)

## Beef.

Native Rib Roast	35	\$45
Native Sirloin Steaks	40	\$45
Native Porterhouse Steaks	40	\$50
Native Pot Roasts	25	\$30
Rib Roasts from light cattle	18	\$22
Beef Stew	16	\$18
Boneless Corned Briskets, Native	23	\$24
Corned Rumps, Native	18	\$20
Corned Ribs	17	\$17
Corned Flanks	18	\$15
Round Steaks	18	\$25
Round Roasts	20	\$22
Shoulder Steaks	24	\$25
Shoulder Roasts	20	\$24
Shoulder Neck End, Trimmed	18	\$18

## Lamb.

Hind Quarters, fancy	30	\$35
Fore Quarters, fancy	25	\$30
Legs, fancy	30	\$35
Stew	20	\$25
Chops, shoulder, per lb.	28	\$28
Chops, rib and loin, per lb.	35	\$45
Chops, French, each	15	\$15

## Mutton.

Legs	22	\$25
Stew	16	\$18
Shoulders	22	\$22
Hind Quarters	22	\$25
Fore Quarters	16	\$18
Rib and Loin Chops	30	\$35
Shoulder Chops	22	\$25

## Pork.

Pork Loin	28	\$30
Pork Chops	33	\$35
Pork Shoulders	32	\$35
Pork Tenders	38	\$38
Pork Butts	30	\$30
Spare Ribs	22	\$22
Hocks	15	\$15
Pigs' Heads	12 1/2	\$12 1/2
Leaf Lard	30	\$30

## Veal.

Hind Quarters	22	\$25
Fore Quarters	14	\$18
Legs	22	\$25
Breasts	16	\$18
Shoulders	18	\$20
Cutlets	18	\$25
Rib and Loin Chops	28	\$30

## Butchers' Offal.

Suet	14	\$14
Tallow	7 1/2	\$7 1/2
Bones, per cwt.	1 1/2	\$1 1/2
Calfskins, 8 to 15 lbs.	75	\$75
Calfskins, under 18 lbs. (deacons)	75	\$75
Kips	22	\$22

## STERNE &amp; SON CO.

## Just Brokers

Tallow, Grease, Stearine  
Animal and Vegetable Fats and Oils  
Postal Tel. Bldg. Chicago

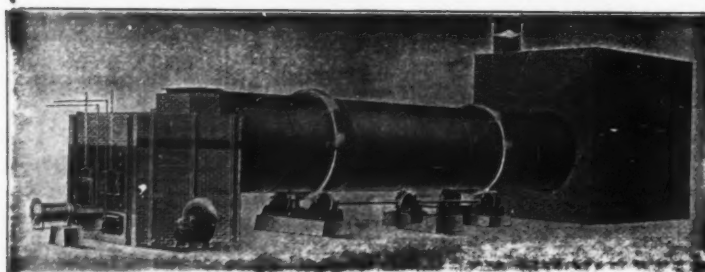
## POELS &amp; BREWSTER

32 Broadway New York

Import Agents  
Hides, Skins, Pickled Pelts,  
Wool, Tallow and Casings

Watch Page 48 for  
BUSINESS CHANCES

## DRYERS AND CONTINUOUS PRESSES

Economical—Efficient  
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SAVING IN LABOR ALONE IN ONE YEAR WILL  
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Vegetable Matter. Installed in the largest packing-  
houses, fertilizer and fish reduction plants in the world.  
Material carried in stock for standard sizes.

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American Process Co.  
68 William St., - - - New York

## CHICAGO MARKET PRICES

## WHOLESALE FRESH MEATS.

## Carcass Beef.

Prime native steers	21	23
Good native steers	18	20
Native steers, medium	16	18
Heifers, good	16	18
Cows	9 1/2	14
Hind quarters, choice	22	28
Fore quarters, choice	18	24

## Beef Cuts.

Beef Tenderloins, No. 1	40	40
Beef Tenderloins, No. 2	35	35
Steer Loins, No. 1	42	42
Steer Loins, No. 2	25	25
Steer Short Loins, No. 1	50	50
Steer Short Loins, No. 2	36	36
Steer Loin Ends (hips)	23	23
Steer Loin Ends, No. 2	23	23
Cow Short Loins	15	20
Cow Loin Ends (hips)	20	20
Cow Loins	14	16 1/2
Sirloin Butts, No. 3	10	10
Strip Loins, No. 3	10	13
Steer Ribs, No. 1	19	19
Cow Ribs, No. 1	18	18
Cow Ribs, No. 2	17 1/2	17 1/2
Cow Ribs, No. 3	12 1/2	12 1/2
Rolls	17	17
Steer Rounds, No. 1	19 1/2	19 1/2
Steer Rounds, No. 2	18	18
Cow Rounds	12	14
Flank Steak	20	20
Rump Butts	16	16
Steer Chucks, No. 1	15	15
Steer Chucks, No. 2	11	11
Cow Chucks	10	11
Boneless Chucks	13	13
Steer Plates	15	15
Medium Plates	14	14
Briskets, No. 1	15 1/2	15 1/2
Briskets, No. 2	14	14
Shoulder Clods	17 1/2	17 1/2
Steer Navel Ends	13 1/2	13 1/2
Cow Navel Ends	9	9 1/2
Fore Shanks	9	9
Hind Shanks	15	15
Hanging Tenderloins	13	13
Trimnings	13	13

## Beef Product.

Brains, per lb.	10	11
Hearts	11 1/2	11 1/2
Tongues	21 1/2	21 1/2
Sweetbreads	27	28
Ox Tail, per lb.	10	11
Fresh tripe, plain	7	7
Fresh tripe, H. O.	8	8
Livers	12	13 1/2
Kidneys, per lb.	7	8

## Veal.

Heavy Carcass, Veal	12	14 1/2
Light Carcass	16	18
Good Carcass	19	20
Good Saddles	20	22
Medium Racks	12	12
Good Racks	17	17

## Veal Product.

Brains, each	10	12
Sweetbreads	35	50
Calf Livers	25	26

## Lamb.

Good Caul Lambs	21	21
Round Dressed Lambs	23	23
Saddles, Caul	23	23
R. D. Lamb Fores	21	21
Caul Lamb Fores	19	19
R. D. Lamb Saddles	25	25
Lamb Fries, per lb.	18	20
Lamb Tongues, each	4	4
Lamb Kidneys, per lb.	25	25

## Mutton.

Medium Sheep	18	18
Good Sheep	20	20
Medium Saddles	20	20
Good Saddles	22	22
Good Fores	18	18
Medium Backs	18	18
Mutton Legs	22	22
Mutton Loins	17	17
Mutton Stew	15	15
Sheep Tongues, each	4	4
Sheep Heads, each	12	12

## Fresh Pork, Etc.

Dressed Hogs	24	24
Pork Loins	25	25
Leaf Lard	30	30
Tenderloins	33	33
Spare Ribs	19	19
Butts	24	24
Hocks	18	18
Trimnings	20	20
Extra Lean Trimnings	24	24
Tails	17	17
Snouts	14	14
Pigs' Feet	8 1/2	8 1/2
Pigs' Heads	16	16
Rinde Bones	9	9
Rinde Meat	9 1/2	9 1/2
Cheek Meat	20	20
Hog Livers, per lb.	9	10
Neck Bones	7 1/2	7 1/2
Skinned Shoulders	24	24
Pork Hearts	13	13
Pork Kidneys, per lb.	13	13
Pork Tongues	22	22
Silo Bones	11	11
Tail Bones	11	11
Brains	11	12
Backfat	29 1/2	29 1/2
Hams	26	26
Calas	21	21
Bellies	33	33
Shoulders	24	24

## SAUSAGE.

Columbia Cloth Bologna	16	16
Bologna, large, long, round, in casings	17	17
Choice Bologna	23 1/2	23 1/2
Frankfurters	16 1/2	16 1/2
Liver, with beef and pork	22 1/2	22 1/2
Tongue and blood	19	19
Mixed Sausage	28 1/2	28 1/2
New England Style Luncheon Sausage	23	23
Prepared Luncheon Sausage	40 1/2	40 1/2
Special Compressed Sausage	23	23
Berliner Sausage	23	23
Oxford Lean Butts	19 1/2	19 1/2
Garlic Sausage	20 1/2	20 1/2
Country Smoked Sausage	28	28
Country Sausage, fresh	23 1/2	23 1/2
Pork Sausage, bulk or link	24	24
Pork Sausage, short link	41 1/2	41 1/2
Boneless lean butts in casings	26 1/2	26 1/2
Luncheon Roll	20	20
Delicatessen Loaf	20	20
Jellied Roll	20	20

## Summer Sausage.

Best Summer, H. C. (new)	41 1/2	41 1/2
German Salami	35 1/2	35 1/2
Italian Salami (new goods)	30 1/2	30 1/2
Holsteiner	28 1/2	28 1/2
Metwurst	24 1/2	24 1/2
Farmer	31 1/2	31 1/2
Cervelat, new	35 1/2	35 1/2

## Sausage in Brine.

Bologna, kits	2.30	2.30
Bologna, 1/2 @ 1/2	3.10 @ 11.50	3.10 @ 11.50
Pork, link, kits	2.05	2.05
Pork, links, 1/2 @ 1/2	3.70 @ 13.35	3.70 @ 13.35
Pollish sausage, kits	2.60	2.60
Pollish sausage, 1/2 @ 1/2	3.75 @ 13.75	3.75 @ 13.75
Frankfurts, kits	2.30	2.30
Frankfurts, 1/2 @ 1/2	3.10 @ 11.50	3.10 @ 11.50
Blood sausage, kits	2.30	2.30
Liver sausage, kits	3.10 @ 11.50	3.10 @ 11.50
Liver sausage, 1/2 @ 1/2	2.30	2.30
Head cheese, kits	3.10 @ 11.50	3.10 @ 11.50
Head cheese, 1/2 @ 1/2	2.30	2.30

## VINEGAR PICKLED GOODS.

Pickled Pigs' Feet, in 337-lb. barrels	16.85	16.85
Pickled Plain Tripe, in 200-lb. barrels	15.95	15.95
Pickled H. C. Tripe, in 200-lb. barrels	17.70	17.70
Pickled Ox Lips, in 200-lb. barrels	—	—
Pickled Pork Snouts, in 200-lb. barrels	—	—
Sheep Tongues, Short Cut, barrels	69.50	69.50

## CANNED MEATS.

Corned, boiled and roast beef, No. 1/2	Per doz.	Per doz.
Corned, boiled and roast beef, No. 1	3.30	3.30
Corned, boiled and roast beef, No. 2	6.35	6.35
Corned, boiled and roast beef, No. 6	23.25	23.25
Corned beef hash, No. 1	1.40	1.40
Corned beef hash, No. 2	2.90	2.90
Hamburger steak and onions, No. 1	1.35	1.35
Hamburger steak and onions, No. 2	2.60	2.60
Vienna sausage, No. 1/2	1.15	1.15
Vienna sausage, No. 1	2.90	2.90

## EXTRACT OF BEEF.

2-oz. jars, 1 doz. in box	\$3.50	\$3.50
4-oz. jars, 1 doz. in box	6.75	6.75
8-oz. jars, 1/2 doz. in box	12.00	12.00
16-oz. jars, 1/4 doz. in box	21.00	21.00

## BARRELED BEEF AND PORK.

Extra Plate Beef, 200-lb. barrels	35.00	35.00
Plate Beef	34.00	34.00
Prime Mess Beef	32.00	32.00
Mess Beef	31.00	31.00
Beef Hams (220 lbs. to bbl.)	—	—
Rump Butts	35.00	35.00
Mess Pork hams	47.00	47.00
Clear Fat Backs	52.00	52.00
Family Back Pork	47.50	47.50
Bean Pork	44.50	44.50

## LARD.

Pure lard, kettle rendered, per lb., tes.	28 1/2	28 1/2
Pure lard	27 1/2	27 1/2
Lard, substitute, tes.	22 1/2	22 1/2
Lard Compounds	22	22
Cooking oil, per gal., in barrels	1.57	1.57
Cooks' and bakers' shortening tubs	27 1/2	27 1/2
Barrels, 1/2 c. over tierces, half barrels, 1/4 c. over tierces; tubs and pails, 10 to 80 lbs., 1/4 c. to 1 c. over tierces.	—	—

## BUTTERINE.

1 to 6, natural color, solids, f. o. b. Chi.	25 1/2 @ 27	25 1/2 @ 27
Cartons, rolls or prints, 1 lb.	29 1/2 @ 30	29 1/2 @ 30
Cartons, rolls or prints, 2 @ 5 lbs.	29 1/2 @ 30	29 1/2 @ 30
Shortenings, 30 @ 60 lb. tubs	22	22

## DRY SALT MEATS.

(Boxed. Loose are 1/4 c. less.)		
Clear Bellies, 14 @ 16 avg.	33.10	33.10
Clear Bellies, 18 @ 20 avg.	33.10	33.10
Rib Bellies, 20 @ 25 avg.	32.85	32.85
Fat Backs, 10 @ 12 avg.	28.60	28.60
Fat Backs, 12 @ 14 avg.	28.85	28.85
Fat Backs, 14 @ 16 avg.	29.10	29.10
Extra Short Cleats	31.35	31.35
Extra Short Ribs	31.35	31.35
D. S. Short Cleats, 20 @ 25 avg.	32.10	32.10
Butts	23.60	23.60
Bacon meat, 1 1/4 c. more.	—	—

## WHOLESALE SMOKED MEATS.

Hams, 12 lbs., avg.	30 1/2	30 1/2
Hams, 16 lbs., avg.	29	29
Skinned Hams	30 1/2	30 1/2
Calas, 4 @ 6 lbs., avg.	26 1/2	26 1/2
Calas, 6 @ 12 lbs., avg.	23	23
New York Shoulders, 8 @ 12 lbs., avg.	27	27
Breakfast Bacon, fancy	43 1/2	43 1/2
Wide, 10 @ 12 avg., and strip, 5 @ 6 avg.	36 1/2	36 1/2
Wide, 5 @ 6 avg., and strip, 3 @ 4 avg.	37 1/2	37 1/2

## Rib Bacon, wide, 8 @ 12 avg., and strip, 4 @ 6

avg.	34 1/2	34 1/2
Dried Beef Sets	32 1/2	32 1/2
Dried Beef Insides	33 1/2	33 1/2
Dried Beef Knuckles	31	31
Dried Beef Outside	41	41
Regular Balled Hams	42	42
Skinned Balled Hams	33	33
Balled Calas	45	45
Cooked Loin Rolls	36	36
Cooked Balled Shoulder	36	36

## SAUSAGE CASINGS.

## F. O. B. CHICAGO.

Beef rounds, per set	14	14
Beef exports, rounds	20	20
Beef middles, per set	35	35
Beef bungs, per piece	14	14
Beef wensads	14 1/2	14 1/2
Beef bladders, medium	20	20
Beef bladders, small, per doz.	95	95
Hog casings, free of salt, regular	25	25
Hog casings, f. o. b., extra narrow	21	21
Hog middles, per set	25	25
Hog bungs, export	21	21
Hog bungs, large	11	11
Hog bungs, medium	6 1/2	6 1/2
Hog bungs, narrow	10	10
Hog stomachs, per piece	5	5
Imported wide sheep casings	—	—
Imported medium wide sheep casings	—	—
Imported medium sheep casings	—	—

\*Owing to unsettled war conditions reliable sheep casing quotations cannot be given.

## FERTILIZERS.

Dried blood, per unit	6.00 @ 6.05	6.00 @ 6.05
Hoof meal, per unit	5.70 @ 5.80	5.70 @ 5.80
Concentrated tankage, ground	5.50 @ 5.60	5.50 @ 5.60
Ground tankage, 11%	5.80 @ 5.85	5.80 @ 5.85
Ground tankage, 9 and 20%	5.70 @ 5.75	5.70 @ 5.75
Crushed tankage, 9 and 20%	5.25 @ 5.35	5.25 @ 5.35
Ground tankage, 6 1/2 and 30%	35.00 @ 36.00	35.00 @ 36.00
Ground raw bone, per ton	32.00 @ 34.00	32.00 @ 34.00
Ground steam bone, per ton	25.00 @ 26.00	25.00 @ 26.00

## HORNS, HOOF AND BONES.

Horns, No. 1, per ton	195.00 @ 205.00	195.00 @ 205.00
Hoofs, black, per ton	55.00 @ 60.00	55.00 @ 60.00
Hoofs, striped, per ton	55.00 @ 60.00	55.00 @ 60.00
Hoofs, white, per ton	75.00 @ 80.00	75.00 @ 80.00
Flat shin bones, 40 lbs. ave, per ton	60.00 @ 70.00	60.00 @ 70.00
Round shin bones, 35-40 lbs., av. per ton	60.00 @ 70.00	60.00 @ 70.00
Round shin bones, 50-52 lbs., av. per ton	75.00 @ 85.00	75.00 @ 85.00
Long thigh bones, 90-95 lbs., av. per ton	140.00 @ 150.00	140.00 @ 150.00
Skulls, jaws and knuckles, per ton	40.00 @ 45.00	40.00 @ 45.00

## LARD.

Prime steam, cash	26.50	26.50
Prime steam, loose	26.00	26.00
Leaf	25.50	25.50
Compound	22.50	22.50
Neutral lard	28 1/2 @ 28 3/4	28 1/2 @ 28 3/4

## STEARINES.

Prime oleo	22	22 1/2
Tallow	—	—
Grease, yellow	16	16 1/2
Grease, A white	18	18 1/2

## OILS.

Oleo oil, extra	23	23 1/2
Oleo oil, No. 2	22 1/2	23
Oleo stock	20	20 1/2
Linseed, per gal.	1.08 @ 1.10	1.08 @ 1.10
Corn oil, loose	17	17 1/2
Soya bean oil, seller tank, f. o. b. const.	15 1/2 @ 15 3/4	15 1/2 @ 15 3/4

## TALLOW.

Edible	18	18 1/2
Prime Country	—	—
Packers' Prime	17 1/2	17 1/2
Packers' No. 1	16 1/2	16 1/2
Packers' No. 2	15 1/2	15 1/2

## GREASES.

White, choice .....	19 1/4	@ 19 1/4
White, "A" .....	19	@ 19 1/4
White "B" .....	17	@ 17 1/4
Bone naphtha extracted .....	—	—
Crackling .....	—	—

# Retail Section

## How Government Plans to Regulate Retailers

No retailer or other dealer who in violation of the Food Control act puts excessive prices on necessary foods will be able to obtain supplies, under a new regulation drawn by the Food Administration which goes into effect on November 1. Under this regulation, no manufacturer, wholesaler or other handler of food will be allowed to sell to any retailer, anywhere in the United States, who makes unreasonable profits or buys large quantities of foods for speculative purposes.

This is one of the most sweeping of the many safeguards against high prices which will be incorporated in the licensing system, for which the complete rules and regulations will be announced within a few days.

The smaller retailers of food, of whom there are several hundred thousand in the country, while exempt from the licensing provisions, are nevertheless subject to other provisions of the Food Control Act. Every retailer, of whatever size, as well as every other handler of food, is forbidden under Section four of the law to make any unreasonable charge, to hoard, to monopolize, waste or destroy food, or to conspire with any one to restrict the production, distribution or supply, or exact excessive prices on any necessities.

There are no penalties provided under this section of the act, but the Food Administration hopes that the above arrangement of restricting supplies to violators of the law will be of some effect, for the retailer will

find himself unable to buy goods from any wholesale or manufacturer.

The rule referred to reads as follows:

"The licensee shall not knowingly sell any food commodity to any person engaged in the business of selling such commodity, who shall, after this regulation goes into effect, violate the provisions of the Act of Congress approved August 10, 1917, by making any unreasonable rate or charge in selling or otherwise handling or dealing in such commodity, or by holding, contracting for, or arranging for a quantity thereof in excess of the reasonable requirements of his business for use or sale by him for a reasonable time."

The organization of the Federal Food Administrator in each State will be on the watch and send to the Food Administration at Washington the names of retailers asking excessive prices.

The Food Administration does not intend to disturb any legitimate operations, and will initiate these measures against only hardened and persistent violators of the law. It takes the position that the great majority of food sellers, retail as well as wholesale, are patriotic and honest, and are making every effort to comply with good business principles and sell to the consumer at the lowest possible prices. Such dealers will well be in fact protected from illegitimate competition. Those few who persist in abusing their opportunities and taking advantage of the emergency caused by the war will receive attention.

### LOCAL AND PERSONAL.

Sussman Bros. have removed their meat and grocery business from Fifth and St. Louis avenue, East St. Louis, Ill., to a new store on St. Louis avenue near Collinsville avenue.

John Coleman, 67 years old, for forty-five years in the meat and grocery business, died at his home, 33 Barnard street, Hartford, Conn. He is survived by his widow, three daughters and one son.

S. J. Lubin has been appointed chairman of a committee to formulate plans and to secure the best data possible on the subject of a city free market at Sacramento, Cal.

The Schenectady Polish Provision Store, Inc., Schenectady, N. Y., to deal in groceries, meats, provisions, etc., has been incorporated with a capital stock of \$1,500 by Mikolaj Kalinowski, Stanislaw Gutowski and Viktor Kidalowski.

The new Public Market in the First National Bank Building, on South Sixteenth street, Omaha, Neb., has been opened to the public.

The Liberty Market, on Van Ness, near Kern street, Fresno, Cal., owned by Louis Gundelfinger, has been opened.

Charles Fischer, for many years in the meat business on Warren street, Newark, N. J., died at his home, 2 Whittlesey avenue, Hyde Park, East Orange, N. J., from heart trouble. Mr. Fischer retired from business about eleven years ago.

Fred Brewer and Ray Harne will open a meat market at 24 North Mulberry street, Centralia, Wash.

W. Kozlowski's meat market at 94 Central avenue, Torrington, Conn., has been burglarized.

The meat market on Walnut street, Coshocton, Ohio, formerly conducted by John F. Albertson, has been taken over by William Gosser.

C. C. Cooper has opened in the meat and grocery business at 210 Cave Springs avenue, Eldorado, Kas.

F. C. Favis has been succeeded in the meat business at Cimarron, Kas., by Vane and Harry Duncan.

Ed. L. Parker has succeeded to the meat business of Parker & Taylor, at Marietta, Okla.

Grant Hodges has purchased the interest of his partner, Mr. Giles, in their meat market, at Seminole, Okla.

J. D. Kerns, of Westville, Okla., has opened a butcher shop in the Baule building, Watts, Okla.

Oscar McAtee has purchased the meat business of H. P. Schroeder, in Palmer, Kas.

Johnson & Co. are opening a cash meat market at 1927 Main street, Parsons, Kas.

J. W. Moore has become sole owner of the Putnam Meat Market, Claremore, Okla.

T. G. Daniels is now the owner of the City Meat Market, Wetumka, Okla.

Cal Ohlinger is erecting a brick building in Jewel City, Kas., which he will occupy with his meat market.

Ed Smith has been succeeded in the meat business at Wilson, Kas., by A. M. Brenner.

Geo. W. Polk has taken charge of his recently purchased meat market in Lodge Pole, Neb.

M. Madsen is reported to have sold out his meat business in Tekamah, Neb.

D. A. Crandall has disposed of his meat business in Byron, Neb., to J. Hawks.

Mrs. C. Miller is arranging to engage in the meat business at Antioch, Neb.

John Ylrich has purchased the butcher shop of John Gillam in Odell, Neb.

N. Fifield has been succeeded in the meat business at Monroe, Neb., by M. E. Fuller.

Geo. E. Miller has discontinued his meat market in Niland, Cal.

The Farmers Meat Co., of Wilbur, is about to open a butcher shop in Nespelem, Wash.

A. E. McCormick has purchased the meat and grocery business of the Morrison Mercantile Co., Iron River, Mich.

Ed. Kortendeck has succeeded to the meat business in Waterford, Wis., of Lawrence & Ed. Kortendeck.

J. W. Owen has purchased the Stewart meat market in Winchester, Kas.

A meat market, under the management of D. J. Drislane, will be opened in Market Square, West Lynn, Mass.

It is reported that a vote will be taken on the issuance of bonds to the amount of \$150,000 for the purpose of purchasing a site and the erection thereon of a market house.

Frederick Kraft, 77 years old, retired meat dealer, died at his home, 766 Michigan avenue, Detroit, Mich., after a short illness of pneumonia. Mr. Kraft was born in Germany in 1840 and is survived by his wife and three daughters.

R. A. Arnett and W. H. Hammond have opened as the Arnett Market, Pratt, Kas., on North Oak street.

A. M. Nolder has succeeded to the meat and grocery business in Huntington Beach, Cal., of Nolder & Dennis.

George Cosulas has disposed of his meat business in Los Angeles, Cal., to Drulis & Pappis.

Harry B. Hayes has purchased the butcher shop of R. E. Lindsey, in Othello, Wash.

Mr. Anderson has purchased the meat market of Mr. Handley in Steptoe, Wash.

### Mr. Butcher, Are You On?

Open your shop yourself in the morning. Close it yourself at night. Be on the job as many hours and minutes during the day as possible.

There's a reason. Ask the man who knows. He won't say: "I don't know nothin'. I don't owe nothin'. I don't own nothin'. I don't want nothin'."

Go to it. There's a good time coming and it's on the way!



The New Corner Market at 22 Lawrence street, Yonkers, N. Y., has been opened under the management of F. Heilman.

A large refrigerator and new fixtures were installed in Tomlinson's new meat market at Southampton, N. Y.

Macbeth & Stickles will open a meat market in Claverack, N. Y.

The Kansas City Cut Rate Meat Company opened a store at 409 Sixth avenue, Des Moines, Iowa.

H. J. Barron has reopened his meat market on Anson street, Derby, Conn.

Work has begun on the new meat market to be erected in the Fourth Ward, Austin, Minn., by John Bednar.

The first horse meat market in St. Paul, Minn., will be opened at 540 Rice street, by R. R. Smith.

Extensive improvements have been made in Stangel Bros.' meat market in Two Rivers, Wis.

James Esterl has moved his meat and grocery business into his new building in Park Falls, Wis., and the meat department is in charge of Hugo Bass.

Soelch & Kastner have sold their meat market in Madison, Wis., to Cudahy Brothers' Company.

F. J. Taylor sold out his meat business in Tyndall, South Dakota, to Henry Bender.

A meat market has been opened in Dallas Center, Iowa, by Erb. Thompson.

Paul Lauber bought a meat market in Beltingham, Minn.

Carl Williams will open a meat market in New Castle, Ind.

F. G. Bleedorn sold his meat market in Alford, Iowa, to Frank Kuyser.

The City Meat Market, Bricelyn, Minn., has been purchased by B. D. Estelle.

J. N. Corbelle will open a meat market in Fon du Lac, Wis.

Ed. Cederblade and Rob. McConaughy have rented J. G. Prichard's meat market in Maiden Rock, Wis.

Emmet Woodford has purchased H. W. Uteley's meat market in Delavan, Wis.

Astad & Larson have been succeeded in the meat business at Cloquet, Minn., by Johnson Bros.

John Bocke bought the McHale meat business in Waverly, Minn.

## CHICAGO LIVESTOCK MARKETS.

(Continued from page 31.)

might be shipped prematurely during the near future, and if so the downward trend of the trade may be arrested by decreased receipts. For instance, after a 40@60c. slump on Monday and Tuesday of this week, the trade on Wednesday ruled strong, active and higher, with choice hogs selling from \$17@17.20; good butcher mixed, \$16.75@17; good mixed and prime light, \$16.50@16.75; light mixed grades, \$16@16.50, and pigs, \$14.75@15. And unless all signs fail, a strong market with a slightly upward tendency can be looked for the balance of the week, and while the demand is phenomenal, and we are confident that there will be no so-called cheap hogs this winter, yet it is the wrong time of the year to "bull" the market, and believe that hogs in good marketable condition should be shipped freely.

To open the week the trade in the sheep-house registered a 15@25c. decline on lambs, and Tuesday's market, although showing but little advance, carried a very active feeling, with everything cleaned up early in the session. With receipts estimated at 16,000 head Wednesday, buyers were all out and, although there were but few sales up to 10 o'clock, indications pointed to a moderate advance in values. Several droves of good feeding lambs have gone out during the past week at a big decline compared with thirty days ago, and many of the lambs that are now being returned to market sell far below cost. There is an inclination on the part of feeders to cash in. Quotations: Good to choice lambs, \$16.25@16.50; poor to medium, \$15@15.75; culls, \$13@14; fat yearlings, \$12.50@13.50; fat wethers, \$12@12.50; good to choice ewes, \$11@11.25; poor to me-

dium, \$10@10.75; culls, \$6@7.50; yearling breeding ewes, \$16@17; good quality aged breeding ewes, \$12@13; good to choice feeding ewes, \$9@10; feeding lambs, \$15.50@16; feeding yearlings, \$12.50@13.50; feeding wethers, \$12@12.50.

## HIDE AND SKIN MARKETS.

(Continued from page 30.)

England, all weight hides, are held at 24-24½c. flat. Southern hides are slow. Offerings are made here of Northern southern, all weights, at 24c. flat. Middle southern at 22½c. to 23c. and far southern at 22c.

**CALFSKINS.**—The market continues strong and no material changes are noted. There is a very good demand noted for light-weight skins, but supplies are small and no sales of account have been consummated. New York cities are nominally held at \$4.00, \$5.00 and \$6.00 for the three ranges of weights. Recent sales of 7-9's and 9-12's were made at \$4.75 and \$5.75. Offerings are noted of outside cities at \$3.50, \$4.50, \$5.50. Straight countries are offered at \$3.25, \$4.25 and \$5.25.

**HORSEHIDES.**—The market continues to show strength. About 1,000 middle western hides, 50 lbs. average sold at \$8.50 flat for No. 2's 800 western hides, 50-55 lbs. average, sold at \$8.50 flat for No. 2's. About 500 New York state countries with tails and manes on sold at \$8.00 flat for No. 2's. About 800 straight city renderers' hides, about 58 lbs. average, are offered at \$9.00 selected, with No. 2's at \$1.00 less. Twenty-two inches and up butts have sold at \$3.50.

**WET SALTED HIDES.**—Cables from the River Plate market note continued unsettled conditions in that section. Offerings are noted as high as 33½c. for frigorifico steers, but no trading has been reported at this figure. Advices from the River Plate give a sale of La Blanca steers, consisting of 8,000-10,000 hides at 32½c. as figured out here. 4,000 Sao

Paulo Brazils are offered at 27c. The spot market holds steady. Mexico cities are quoted at 26c. to 27c. and Mexican campos hides are offered at 23-24c. as to lots. Holders are asking up to 28c. for Chilean hides and a bid of 27c. was declined for one lot. Cubans are firmer. 2,000 Havana regulars, 40-45 lbs. average, are offered at 23c.

## Boston.

The domestic hide market in Boston continues firm, with a fair amount of business being transacted at firm prices. Recent sales of extremes include three cars at 25½c. and two cars at 25½c. Asking prices are generally from 25½ to 26c., the outside being for specially selected lots. The buff market is strong in view of the large demand on this weight for army leathers. Several cars are reported selling in Boston at 25½c. and another car moving at 25c. Small packer hides sold at 26½c. There is a demand for a heavier weight than a buff, evidently to go into chrome waterproof for the British Commission. The southern market is quiet, with asking prices above tanners' ideas. Two cars of northern southern extremes, free of ticks, moved in this market at 24½c. Regular offerings of all weights of far southern are made at 21 to 22c. flat. Middle southern at 22½ to 23c. and northern southern at 23½ to 24c.

Calfskins are firm. Supplies are small and there is every indication that dealers will hold for present asking prices in view of the fact that only small lots of skins will now be coming in from gathering points. While the present demand for calf leathers is not as active as it was a few weeks ago, there is still sufficient demand to take care of all raw material of suitable quality. Dealers are asking for New England skins \$3.50 for 5 to 7's; \$4.50 for 7 to 9's; and \$5.50 for 9 to 12's. Some lots of country skins are held at 25c. less.

## WESTERN DRESSED MEAT PRICES IN EASTERN MARKETS.

Wholesale prices of Western dressed beef, lamb and mutton at New York and other Eastern markets on representative market days this week are reported as follows by the Office of Markets of the United States Department of Agriculture:

### MONDAY, NOVEMBER 5, 1917.

Fresh beef, Western dressed:				
Steers:		Boston.	New York.	Philadelphia.
Good	.....	\$15.00@18.00	\$18.00@20.00	\$18.00@19.00
Medium	.....	14.00@15.00	15.00@17.00	14.50@17.50
Common	.....	.....	13.00@14.00	12.00@14.00
Cows:				
Good	.....	13.00@14.00	14.50@	.....
Medium	.....	12.00@13.00	13.50@14.00	13.00@13.50
Common	.....	11.50@12.00	12.50@13.00	11.50@12.50
Bulls:				
Medium	.....	11.00@12.00	.....	12.00@12.50
Common	.....	10.50@11.00	11.75@12.25	11.00@12.00
Fresh lamb and mutton, Western dressed:				
Lambs:				
Choice	.....	24.50@25.00	23.00@24.00	24.00@25.00
Good	.....	23.00@24.00	22.50@23.00	23.00@24.00
Medium	.....	22.00@23.00	21.50@22.50	20.00@22.00
Common	.....	.....	.....	14.00@18.00
Yearlings:				
Good	.....	19.00@21.00	20.00@21.00	19.00@20.00
Medium	.....	16.00@17.00	.....	18.00@19.00
Common	.....	12.00@14.00	.....	.....
Mutton:				
Good	.....	17.00@18.00	19.00@21.00	17.00@18.00
Medium	.....	16.00@17.00	18.00@19.00	16.00@17.00
Common	.....	.....	16.00@18.00	15.00@16.00
Goats	.....	.....	.....	10.00@13.00

### WEDNESDAY, NOVEMBER 7, 1917.

Fresh beef, Western dressed:				
Steers:				
Choice	.....	20.50@22.00	.....	@23.50
Good	.....	15.00@18.00	18.00@20.00	.....
Medium	.....	14.00@15.00	13.00@17.00	14.50@17.50
Common	.....	.....	13.00@14.50	12.00@14.00
Cows:				
Good	.....	13.50@14.50	14.50@	13.50@14.00
Medium	.....	12.50@13.50	13.50@14.00	13.00@13.50
Common	.....	12.00@12.50	12.50@13.00	11.50@12.50
Bulls:				
Medium	.....	11.00@12.00	.....	12.00@12.50
Common	.....	10.50@11.00	11.50@12.25	11.00@12.00
Fresh lamb and mutton, Western dressed:				
Lambs:				
Choice	.....	24.50@25.00	23.00@	24.00@24.50
Good	.....	23.00@24.00	22.50@23.00	23.00@24.00
Medium	.....	22.00@23.00	21.50@22.50	20.00@22.00
Common	.....	.....	.....	14.00@18.00
Yearlings:				
Good	.....	19.00@21.00	20.00@21.00	19.00@20.00
Medium	.....	15.00@17.00	.....	18.00@19.00
Common	.....	12.00@14.00	.....	.....
Mutton:				
Good	.....	17.00@18.00	19.00@20.00	17.00@18.00
Medium	.....	16.00@17.00	18.00@19.00	16.00@17.00
Common	.....	.....	16.00@18.00	13.00@16.00
Goats	.....	.....	.....	12.00@14.00

Lamb prices "pluck in" at New York City and Philadelphia. All other lamb and mutton prices "pluck out."

# New York Section

E. J. Grimsley, of Chicago, head of Swift's Eastern plant department, was in New York this week.

Abe Frank, the calfshead king of the East Side, is reported to have won a lot of money on the election.

Manager A. E. Rohloff, of Wilson & Company's Paterson house, returned this week from a Western trip.

Manager F. C. McDowall, of Morris & Company's canned meat department at Chicago, was in New York during the week.

Swift & Company's sales of beef in New York City for the week ending November 3, 1917, averaged as follows: Domestic beef, 14.48 cents per pound.

Herman Reis, a wholesale butcher who had been in business in Wallabout Market since it was opened, died on Friday at his home, 107 Clinton avenue, Brooklyn, aged 66 years.

James Jacobsen, of Morris & Company's foreign department, Chicago, returned this week from a trip abroad, without having encountered any submarine. He wasn't angling for that sort of fish, anyway.

Following the discontinuance of business of the Hotel Mizzen Top, at Pawling, N. Y., Attorney Leon Dashew filed a petition on behalf of several creditors in the United States Court. He is conducting an investigation of the matter, and has examined some persons in connection with it. The liabilities are approximately \$5,000, and the only tangible apparent assets are about \$500, at this time.

Politics dominated the trade this week, even overshadowing the so-called retail strike. Excitement in the wholesale trade was confined to the triumph of Manager Edward Fetterly of Swift's East Side plant, who was elected Alderman in Weehawken after a hot fight against the present incumbent, and to the defeat by a narrow margin of 26 votes of Manager T. P. Kidd, of the Metropolitan Hotel Supply Co., who ran for Mayor of his Jersey burg. Kidd says he'll get 'em next time, sure!

An interesting social event in the trade was the marriage on October 28 of Ben Wetzstein, son of the famous Mayer Wetzstein, of 801 First Avenue, who is probably one of the best known men in the trade in New York State, and Miss Bertha Gottlieb, daughter of the late Ferdinand Gottlieb, of No. 1570 First Avenue, a prime beef butcher, who had done a large business with many of the grandfathers of the present generation of butchers. Ben Wetzstein is a chip of the old block, and comes from a family of hustlers, who have made the Wetzstein product as well known to the trade as any other. Congratulations were telegraphed from all over the country to the happy young couple.

## DEMANDS OF BUTCHER WORKMEN.

Employees of retail butcher shops in New York are in the midst of a campaign to secure concessions from master butchers, a campaign which has taken on the aspects of a strike in some instances, but which on the whole has not interfered with business. Many shopkeepers have agreed to the demands, while others have refused to do so. In general the demands are considered reasonable, though in instances they are such as could not be granted without injustice and hardship.

At a meeting at the Labor Temple last Sunday of Local Union No. 108, Amalgamated Meat Cutters & Butchers' Workmen of North America, there was an enormous attendance. The principal speakers were John Hart of Kansas City, international president, and Anthony Roth, general organizer. Many new members were initiated. The demands of the men had been distributed to the boss butchers in printed form, and many of them had willingly signed the working agreement to live up to the union's demands, the principal one of which is recognition.

Many of the other demands have long been in force in many shops, particularly the 63½ hours work per week and the wage scale. There is no doubt the other demands will be amicably adjusted.

The newspapers give so many garbled reports that the reading public is at sea. One paper quotes Herman Levy, chief organizer of Local 108, as saying that "their honesty is one of the reasons that the master butchers do not wish to sign the working agreement, because they have orders from the union to weigh 16 ounces to the pound and not to sell chuck steak for round steak or make similar substitutions."

This is so ridiculous that it is a joke, as anyone who knows anything at all about meat, even a ten-year-old child who does the marketing, knows a chuck steak is not a round steak.

So far as having orders from the union to weigh 16 ounces to the pound, such orders are not necessary from any union. Every reputable shopkeeper has given those orders long ago, and it is doubtful if the most irresponsible shopkeeper would dare attempt to cheat on the scales, knowing the severe penalty, if caught.

If the men make their demands in a dignified manner, the shopkeepers are ready and willing to meet them more than half way, and it is entirely unnecessary for Herman Levy or anyone else to say: "They thought we were bluffing, but we are going to show them."

The working agreement asked for is as follows:

Article I.—Section I. That no member of this local shall work over 63½ hours per week (exceptions to this section provided for in Article III, Section 1).

Section II. That the working hours for the first five days of the week shall begin at seven a. m. and cease at 6 p. m. (exceptions to this section provided for in Article I, Sections 4, 5, 6, 7).

Section III. That the working hours on Saturday shall commence at 7 a. m. and cease at 10 p. m., with a time allowance of one hour for dinner and thirty minutes for

supper (exceptions for this section are covered in Article I, Sections 4, 5, 6, 7).

Section IV. That no work shall be performed on Sundays or legal holidays: Thanksgiving Day, Christmas Day, New Year's Day, Decoration Day, Fourth of July or Labor Day.

Section V. That the following holidays shall be observed and work cease at 11 a. m.: Lincoln's Birthday, Washington's Birthday, Columbus Day and Election Day.

Section VI. When any of the Holidays mentioned in Section V fall on Saturday work shall cease at 12 noon, in lieu of which the Saturday schedule of 13½ hours will be permitted the prior Friday.

Section VII. On the day prior to Thanksgiving Day, Christmas Day and New Year's Day, the Saturday schedule of 13½ hours will be permitted.

Section VIII. That all employees must be given their dinner hour between the hours of 11 a. m. and 2 p. m.

Employers are requested to comply with the Compensation Law in case of accident to report case in proper time.

Any firm operating one or more markets of said city can only enter into contract of said Local by signing for all markets.

In case any employee must leave his position on account of sickness, such employee when reporting well shall be replaced in his old position.

Article II.—Section I. That the minimum standard of wage shall be \$22 for the standard 63½ hour week.

Section II. That the minimum standard of wage for extras or men working by the day, shall be \$4 per day for any of the first five days of the week, when such are included in the 10-hour schedule.

Section III. That the minimum standard of wage for extras or men working by the day shall be \$6 for Saturday or any other days included in the 13½-hour schedule.

Section IV. Store tenders engaged to take the place of another man, must receive same wages as man whose place he has taken.

Section V. Extras must perform same duty as steady employees. No store tender shall perform the duty of packinghouse man, sausage and bologna maker or ham maker. Packinghouse men, bologna or ham makers may perform store tenders' duties in case of shortage of help if so permitted by Local 108.

Section VI. During the month of June, July and August work on Wednesday shall start at 7 a. m. and cease at 12 noon with full pay. Any week in which there is a legal holiday must be paid in full.

Section VII. All week workers to be paid in cash on Saturday evening. Extras or day workers are to be paid at the end of day or days for which they have been engaged.

Section VIII. Under no condition will any member of this organization be permitted to serve any customers before or after the hours designated in the aforesaid schedule.

Article III.—Section I. In case of emergency such as receiving delayed merchandise, caring for or packing away perishable goods, or any other act of necessity which was impossible to perform in the standard day, such work will be permitted but must be paid for extra in cash at the rate of 60c. per hour or the equivalent for any fraction thereof. This section is just to cover emergency conditions and must not be made a steady practice, and in no way misconstrued to permit the cutting of orders, serving of customers or any other work that could have been performed in the standard day.

Section II. If at any time Local No. 108 is not in a position to furnish union men to fill any specified positions, members of said Local will be permitted to work with non-Union men (providing they work on the Union schedule) but such men must join our Local at our next regular meeting.

# HEARN West Fourteenth St., New York

## NO MEATS BUT EVERYTHING GROCERIES IN DRY GOODS LIQUORS AND APPAREL

Article IV.—Section 1. Union men may be discharged for reasons, but no man shall be discharged or discriminated against on account of any services rendered to this Local.

Section II. Any and all firms operating a shop under the aforesaid conditions is entitled to the use of the International Market Card, which shall be placed in a conspicuous place in the market. This Market Card at all times remains the property of Local No. 108 and can be recalled at any time upon the violation of this agreement.

Section III. Owners of markets not employing help, but who adhere strictly to the Union Schedule will be entitled to a Union Card, but a rental not to exceed \$10 per year will be charged for same, payable quarterly in advance.

Section IV. This working agreement shall be in force for an unexpired term commencing October 1, 1917.

Article V.—Section 1. Union men must be hired through the employment office of Local No. 108, located at 243 East 84th street; telephone 7550 Lenox. Employment office opened from 6 a. m. to 8 a. m. and 5 p. m. to 6 p. m.

There is nothing in the above which mentions the prime beef shops, in almost all of which all of the demands, and even greater concessions, are granted the men than they ever asked for or expected, and which they have enjoyed for years, such as the shops that close daily at 2 p. m. for three and in some cases three and a half months during the summer with full pay. This is a whole lot better than closing once a week at noon. And the vacations that the men get, from one to two weeks with full pay, and the shops that close on Saturday nights at 8 and 9 o'clock, and the many men who draw wages all the way up to \$30 a week, where the employer is paying them for salesmanship, courtesy and ability, where they have no rough work or carrying beef or heavy lugging of any kind, makes them thoroughly satisfied with salary conditions and employers.

### YORK REFRIGERATING SALES.

North Shore Ice Co., Port Richmond, S. I., N. Y.; three "Shipley" Flooded atmospheric ammonia condensers, each 12 pipes high, 20 ft. long, made of 2-in. pipe.

Navasota Ice Co., Navasota, Texas; four "Shipley" Flooded atmospheric ammonia condensers, each 12 pipes high, 2 ft. long, made of 2-in. pipe.

Bellville Ice Co., Ballville, Texas; two "Shipley" Flooded atmospheric ammonia condensers, each 12 pipes high, 20 ft. long, made of 2-in. pipe.

North Boro's Ice Co., Bellevue, Pa.; one "Shipley" Flooded atmospheric ammonia condenser, 12 pipes high, 20 ft. long, made of 2-in. pipe.

City Ice Co., Baltimore, Md.; one 6-ton vertical shell and tube steam condenser.

### Improved Manhattan Stuffer

Patent Applied For

### The Very Best

Improvements consist of a swinging lid which has a tapered joint, the lid is fastened down by a pilot wheel attached to a steel screw, which tightens lid from center. Another great improvement is the device that will prevent the meat from coming out when casings have to be placed on the tubes. This device consists of a ratchet on gears and does away with the reverse motion that has to be used to draw meat from outlet. The ratchet arrangement will hold the pressure up, and after the casings are put on the tubes the operator can proceed without having to reverse the crank several times.

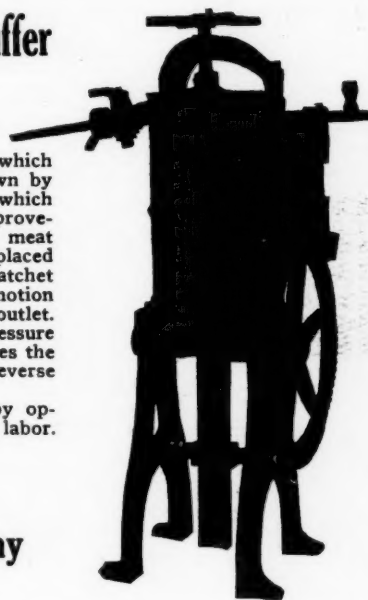
This improvement will be appreciated by operator, as it will save considerable time and labor.

Price \$80.00.

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## NEW YORK MARKET PRICES

## LIVE CATTLE.

Steers, poorest to best	\$8.00@13.75
Oxen and stags	—@—
Bulls	5.50@ 8.75
Cows	3.75@ 8.00

## LIVE CALVES.

Live veals	11.50@16.00
Live calves, fed	6.00@10.00
Live calves, Southern	—@—
Live calves, culls, per 100 lbs.	9.00@11.00
Live calves, grassers	—@—

## LIVE SHEEP AND LAMBS.

Live lambs, ordinary to prime	14.00@17.15
Live lambs, culls	12.50
Live sheep, common to prime	7.00@11.00
Live sheep, ewes	—@—
Live sheep, culls	6.00@ 6.50

## LIVE HOGS.

Hogs, heavy	16.25@16.75
Hogs, medium	16.25@16.75
Hogs, 140 lbs.	16.00@16.50
Pigs	15.00@15.50
Roughs	15.00@15.50

## DRESSED BEEF.

## CITY DRESSED.

Choice native heavy	21 @23
Choice native, light	20 @21
Native, common to fair	15 @19

## WESTERN DRESSED BEEF.

Choice native heavy	21 @22
Choice native light	20 @21
Native, common to fair	18 @19
Choice Western, heavy	17½ @18½
Choice Western, light	15 @16
Common to fair Texas	13 @15
Good to choice heifers	19 @20
Common to fair heifers	16 @17
Choice cows	12 @14½
Common to fair cows	11 @12½
Fresh Bologna bulls	11½ @12½

## BEEF CUTS.

	Western.	City.
No. 1 ribs	28 @30	25 @28
No. 2 ribs	20 @22	21 @24
No. 3 ribs	15 @16	16 @20
No. 1 loins	28 @30	25 @30
No. 2 loins	20 @22	20 @24
No. 3 loins	15 @16	17 @19
No. 1 hinds and ribs	28 @28	25 @28
No. 2 hinds and ribs	18 @18	18 @24
No. 3 hinds and ribs	14 @14	15 @17½
No. 1 rounds	18 @18½	19 @19½
No. 2 rounds	15½ @16	18 @18½
No. 3 rounds	14 @15	17 @17
No. 1 chuck	17½ @18	18½ @19
No. 2 chuck	15 @16	17 @17½
No. 3 chuck	13 @13½	16 @16½

## DRESSED CALVES.

Veals, city dressed, good to prime, per lb.	@24
Veals, country dressed, per lb.	@22
Western calves, choice	@23
Western calves, fair to good	@20
Grassers and buttermilks	@14

## DRESSED HOGS.

Hogs, heavy	@22½
Hogs, 180 lbs.	@23½
Hogs, 160 lbs.	@23½
Hogs, 140 lbs.	@23½
Pigs	@24

## DRESSED SHEEP AND LAMBS.

Spring lambs, choice	@24
Lambs, choice	—@—
Lambs, good	@23
Lambs, medium to good	@21½
Sheep, choice	@19
Sheep, medium to good	@17
Sheep, culls	@16

## PROVISIONS.

## (Jobbing Trade.)

Smoked hams, 10 lbs. avg.	@30
Smoked hams, 12 to 14 lbs. avg.	@29½
Smoked hams, 14 to 16 lbs. avg.	@29
Smoked picnic, light	@25
Smoked picnic, heavy	@24½
Smoked shoulders	@26
Smoked beef tongue, per lb.	23
Smoked bacon (rib in)	@37
Dried beef sets	@32
Pickled bellies, heavy	@32

## FRESH PORK CUTS.

Fresh pork loins, city	@30
Fresh pork loins, Western	24 @28
Frozen pork loins	22 @26
Fresh pork tenderloins	@32
Frozen pork tenderloins	@31
Shoulders, city	@27
Shoulders, Western	@25
Butts, regular	@27
Butts, boneless	@31
Fresh hams, city	@28
Fresh hams, Western	@26
Fresh picnic hams	@22

## BONES, HOOF AND HORNS.

Round shin bones, avg. 48 to 50 lbs. per 100 pcs.	85.00@87.50
Flat shin bones, avg. 40 to 45 lbs. per 100 pcs.	75.00@77.50
Black hoofs, per ton	80.00@90.00
Striped hoofs, per ton	80.00@90.00
White hoofs, per ton	90.00@95.00
Thigh bones, avg. 85 to 90 lbs. per 100 pcs.	@140.00
Horns, avg. 7½ oz. and over, No. 1's	185.00@200.00
Horns, avg. 7½ oz. and over, No. 2's	@125.00
Horns, avg. 7½ oz. and over, No. 3's	@ 90.00

## BUTCHERS' SUNDRIES.

Fresh steer tongues, L. C. trim'd. 18	@23c. a pound
Fresh steer tongues, untrimmed	@17c. a pound
Fresh cow tongues	@16c. a pound
Calves' heads, scalded	@65c. a piece
Sweetbreads, veal	40 @100c. a pair
Sweetbreads, beef	@35c. a pound
Calves' livers	@30c. a pound
Beef kidneys	@15c. a pound
Mutton kidneys	@20c. a pound
Livers, beef	@18c. a pound
Octalls, beef	@14c. a pound
Rolls, beef	18 @21c. a pound
Tenderloin, beef, Western	20 @33c. a pound
Lambs' fries	@12c. a pair
Extra lean pork trimmings	@24c. a pound

## BUTCHERS' FAT.

Ordinary shop fat	@ 7½
Suet, fresh and heavy	@12½
Shop bones, per cwt.	25 @35

## SAUSAGE CASINGS.

Sheep, imp., wide, per bundle	•
Sheep, imp., medium wide, per bundle	•
Sheep, imp., medium, per bundle	•
Sheep, imp., narrow, per bundle	•
Hog, free of salt, tes. or bbls., per lb., f. o. b. New York	@95
Hog, extra narrow, selected, per lb.	—@—
Hog middles	@25
Hog bungs	—@—
Beef rounds, domestic, per set, f. o. b. New York	@14
Beef rounds, export, per set, f. o. b. New York	@20
Beef bungs, piece, f. o. b. New York	@14
Beef middles, per set, f. o. b. New York	@35
Beef wessands, No. 18, each	@ 8½
Beef wessands, No. 24, each	@ 4
Beef bladders small, per doz.	@95

\*Owing to unsettled war conditions reliable sheep casing quotations cannot be given.

## SPICES.

	Whole.	Ground.
Pepper, Sing., white	25	30
Pepper, Sing., black	25	27
Pepper, Penang, white	28	30
Pepper, red	16	19
Allspice	7½	10
Cinnamon	22	26
Coriander	16	18
Cloves	53	60
Ginger	20	23
Mace	56	60

## CURING MATERIALS.

Refined saltpetre, granulated, bbls.	@28
Refined saltpetre, crystals, bbls.	@32
Refined nitrate of soda, gran., f. o. b. N. Y.	@ 6½
Refined nitrate of soda, crystals	@ 7

## GREEN CALFSKINS.

No. 1 skins	@ .50
No. 2 skins	@ .48
No. 3 skins	@ .35
Branded skins	@ .40
Ticky skins	@ .48
No. 1 B. M. skins	@ .48
No. 2 B. M. skins	@ .46
No. 1, 12½-14	@ 6.25
No. 2, 12½-14	@ 6.00
No. 1 B. M., 12½-14	@ 6.00
No. 2 B. M., 12½-14	@ 5.75
No. 1 kips, 14-18	@ 6.50
No. 2 kips, 14-18	@ 6.25
No. 1 B. M. kips, 14-18	@ 6.25
No. 2 B. M. kips, 14-18	@ 6.00
No. 1 heavy kips, 18 and over	@ 7.75
No. 2 heavy kips, 18 and over	@ 7.50
Branded kips	@ 5.25
Heavy branded kips	@ 6.50
Ticky kips	@ 5.25
Heavy ticky kips	@ 6.50

Hereafter calfskins from 9 to 12 lbs. will be paid for by the pound, actual weight.

## DRESSED POULTRY.

## TURKEYS.

Barrels—iced—	
Western, dry-picked, spring	30 @35
Western, old hens or toms	—@—
Texas, fair to good	—@—

## CHICKENS.

Fresh soft-meated, barrels—	
Phil., Fred L. 1. fancy broilers, 3 to 4 lbs. to pair	38 @40
Western, dry-picked, broilers, per lb.	@29
Virginia milk-fed, mixed weights, per lb.	24 @25
Nearby squab broilers, 2 to 2½ lbs. to pair, per pair	75 @1.00

## Chickens—Fresh—Boxes—Dry-packed.

Western, milk-fed, 17 lbs. to doz. and under	34 @36
Western, milk-fed, 18 to 24 lbs. to doz.	34 @35
Western, milk-fed, 25 to 29 lbs. to doz.	34 @30
Western, milk-fed, 30 to 36 lbs. to doz.	24 @24
Western, milk-fed, 37 to 42 lbs. to doz.	24 @24
Western, milk-fed, 43 to 47 lbs. to doz.	24 @24
Western, milk-fed, 48 lbs. and up to doz.	25 @26
Western, corn-fed, 17 lbs. to doz. and under	32 @35
Western, corn-fed, 18 to 24 lbs. to doz.	32 @34
Western, corn-fed, 25 to 29 lbs. to doz.	29 @29
Western, corn-fed, 30 to 36 lbs. to doz.	23 @23
Western, corn-fed, 37 to 42 lbs. to doz.	23 @23
Western, corn-fed, 43 to 47 lbs. to doz.	23 @23
Western, corn-fed, 48 to 55 lbs. to doz.	24 @25

## Fowls—12 to box, milk-fed, dry-packed—

Western, boxes, 60 lbs. and over to doz., dry-picked	@25
Western, boxes, 48 to 55 lbs. to doz., dry-picked	@24
Western, boxes, 43 to 47 lbs. to doz., dry-picked	@22
Western, boxes, 36 to 42 lbs. to doz., dry-picked	@20½
Western, boxes, 30 to 35 lbs. to doz., dry-picked	@19½
Western, boxes, under 30 lbs. to doz.	@17½
Fowls—Fresh, dry-packed, corn-fed, 12 to box—	
Western, 60 lbs. and over to doz., dry-picked	@24½
Western, 48 to 55 lbs. to doz., dry-pkd.	@23½
Western, 43 to 47 lbs. to doz., dry-pkd.	@21
Western, 36 to 42 lbs. to doz., dry-pkd.	@20
Western, 30 to 35 lbs. to doz., dry-pkd.	@18½
Western, under 30 lbs. to doz., dry-pkd.	@17

## Fowls—Barrels, dry-packed—iced—

Western, boxes, 5 lbs. and over	@23½
Western, boxes, 4 to 4½ lbs. dry-pkd.	@23
Old Cocks, per lb.	@19
Southern large	@22½

## Other Poultry—

Squabs, prime, white, 10 lbs. to doz., per doz.	6.25@6.50
Long Island ducks	@24

## FROZEN.

Turkeys—	
Western, small boxes, dry-pkd., selected young hens	@36
Western, small boxes, dry-pkd., selected young toms	@36
Western, bbls., dry-pkd., selected young hens	@35
Western, bbls., dry-pkd., selected young toms	35 @36
Western, bbls., dry-pkd., young hens and toms	@35
Texas, dry-pkd., average best	31 @32
Turkeys, No. 2	@24
Old hens	—@—
Old toms	—@—

## LIVE POULTRY.

Chickens	@22
Fowls	22 @24
Roosters, old	@17
Turkeys	@25
Geese	@20
Ducks, average run	@21

## BUTTER

Creamery, extra (92 score)	44½ @44½
Creamery, higher (scoring lots)	45½ @45½
Creamery, Firsts	42½ @42½
Process, Extras	41½ @42
Process, Firsts	40 @41

## EGGS.

Fresh gathered, extras	50 @51
Fresh gathered, extra firsts	48 @49
Fresh gathered, firsts	44 @47
Fresh gathered, seconds	38 @43
Fresh checks, good to choice	31 @32

## FERTILIZER MARKETS.

## BASIS NEW YORK DELIVERY

Bone meal, steamed, 3 and 50, per ton	@30.00
Bone meal, raw, per ton	@35.00
Dried blood, high grade	@ 8.36
Nitrate of soda—spot	@ 5.00
Bone black, discard, sugar house del. New York	nom. 40.00
Ground tankage, N. Y., 9 to 12 per cent. ammonia	6.35 and 10c.
Garbage tankage	@10.50
Fish scrap, dried, 11 p. c. ammonia and 15 p. c. bone phosphate, delivered, Baltimore	—@—
Foreign fish guano, testing 13@14% ammonia and about 10% B. Phos. Lime	—@—
Wet, acidulated, 7 p. c. ammonia per ton, f. o. b. factory (35c. per unit available phos. acid)	—@—
Sulphate ammonia, for shipment, per 100 lbs., guar., 25%	@ 7.00
Sulphate ammonia, per 100 lbs. spot guar. 25%	@7.09

